

J. T. Ronnefeldt KG **Product specification**

Producer/ distributing company

J. T. Ronnefeldt KG Ronnefeldtplatz Tel.: +49 4792 93 29 66 cmueller@ronnefeldt.de

27726 Worpswede

Germany

Ident. No./ article No. 12360

Country of origin/ customs tariff No. India 09023000

Declaration Flavoured black tea

Shelf life/minimum durability 36 months

Storage conditions dry, cool ≤ 25°C, protect from direct sunlight and extraneous odours and a relative humidity of approx. 60%

Product description The product contains dried parts of plants. Details are to be taken from the list of ingredients.

List of ingredients in descending order

ngredients
Black tea
Flavouring

Flavours

Flavour	Туре
Bergamot	Flavour

Size 1 BAG@100 GR



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Treatment

Process	treated	untreated
CO ₂ - disinfestation		Х
Thermal disinfection		Х

Intended application

Food. The product has been produced in accordance with the German and European Union valid guidelines. The product is fit for human consumption in case of correct preparation as described on the

Nutritional value

Average nutritional value per 100 ml serving

Energy [kJ/kcal]	3/<1
Fat [g]	<0,1
Of which saturated fatty acids [g]	<0,1
Carbohydrates [g]	0,2
Of which sugar [g]	<0,1
Protein [g]	<0,1
Salt [g]	<0,01

Analysis parameter: brewed infusion; 3g in 200ml, 5min brewing time

The nutritional values are subject to the fluctuations usual with natural products.



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Sensory characteristics

Appearance	Smell/Odour	Taste	Particle size
Black tea leaves	Bergamot	Aromatic, bergamot	Leaf tea

Foreign particles max. 2% nonmetal, not harmful to health

The product is virtually free from visible moulds of mould or insects.

Evaluation of final product Food according to Art. 2 Reg. 178/2002/EU or §2 Abs. 2 LFBG in relation to medicinal products and

relative to food supplements and "Novel food"



Allergens

Allergens according to LMIV appendix II Reg. (EU)	Is included (yes/no)	
No. 1169/2011		
01. Cereals containing gluten ¹	no	
02. Crustaceanes and products thereof	no	
03. Egg and products thereof	no	
04. Fish and products thereof	no	
05. Peanut and products thereof	no	
06. Soya and products thereof	no	
07. Milk and products thereof (incl. Lactose)	no	
08. Nuts ²	no	
09. Celery and products thereof	no	
10. Mustardsees and products thereof	no	
11. Sesam seed and products thereof	no	
12. Sulphurdioxide and sulphites ³	no	
13. Lupine	no	
14. Mollucs	no	



1 Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and products thereof (products are a.o. sugars produced from starch i.e glucose syrup, dexrose etc.)

² Shell fruits: almond (Amygdalus communis L.) hazel nut (corylus avallena), walnut (juglans regia), cashew nut (Anacardium occidentale), peanut (Carya illinoiesis), Brazil nut (Bertholletia exelsa), pistacio (Pistacia vera), macadamia nut and Queensland nut (Macadamia ternifolia) ans products thereof.

In the data given above, we have indicated by Yes where a component is known to be present or by No where a component is not known to be present. Although all reasonable care has been taken in making these conclusions, the latter should not be considered.

Pesticides

In accordance with European guidelines Reg. EU 396/2005 in valid version

General remarks

We herewith assure the correctness of all data and we commit ourselves to fulfill all data give in this product specification.

The product is in conformity with all legal provisions of Germany and the European Union, in it is at the time version.

The product and ingredients are free of genetically manipulated ingredients. The product needs no letterings with respect to the respective Germany and European laws in there at the time version. Batch sampels will kept the expiry of the best before date. For Food safety and quality reason herbal and fruit infusion have to be brewed with boiling water and the brewing time has to be 5 minutes at least. This document was issued electronically and is therefore valid without signature.

³ Sulphur dioxide or sulphites in a concentration of more than 10mg/kg or 10ml/l expressed as SO2.