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

Producer/distributing company	J. T. Ronnefeldt KG Ronnefeldtplatz 27726 Worpswede Germany	Tel.: +49 4792 93 29 66 cmueller@ronnefeldt.de	
Product name/trade name	GA Bio Greenleaf		
Ident. No./article No.	6810		
Country of origin/customs tariff No.	India	09021000	
Declaration	Green tea		
Size Shelf life/minimum durability	1 BAG@250 GR 36 months		
Storage conditions	dry, cool ≤ 25°C, protect	from direct sunlight and extrar	neous odours and a relative humidity of approx. 60%.
Product description	The product contains dri	ied parts of plants. Details are t	o be taken from the list of ingredients.
List of ingredients in descending order	Ingredients Green tea*		
*from organic production			
Flavours	Flavour		Туре
	none		



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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 packaging.

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]	0,1
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

Smell/Odour	Taste	Particle size
Grassy	Aromatic, grassy	Special cut
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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) No.	Is included (yes/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	



Product specification

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.