

PRODUCT SPECIFICATION

Marjoram leaves 2-5 mm ST - 10 kg Bag- 8371940

SMA9-G5M-DKA-SB-BB

Highlights: from Kosher, Halal, and Sustainable certified vendor. Steam Sterilized.

Customer material ID 8371940, spec ID 100000006937

1. GENERAL INFORMATION

Product Description	Dried leaves of marjoram (<i>Origanum majorana</i> ; syn: <i>Majorana hortensis</i>)
Process Description	The marjoram leaves were collected. The dried leaves are cleaned, air dried, sieved, and graded to get the expected size, steam sterilized, inspected by a metal detector, and packed.
Country of origin	The country of origin is specific for each lot. This country of origin information can be found on the label attached to the packaging.
Ingredients	Marjoram
Legal Requirements	The product is intended for human consumption (food) and must comply with EU Regulations applicable to the product group and their amendments.
Shelf life	18 months in recommended storage condition. The best-before date is specific for each lot. The best-before date can be found on the label attached to the packaging.
Storage (optimal condition)	Dry, ambient temperature between 15 – 25°C, and away from direct sunlight.
Packaging	10kg bag with plastic liner. Food-contact packaging material must be food-grade and comply with EU Regulations relevant to food packaging.
Non-GMO Declaration	This product or components hereof (including processing aids and additives) do not contain genetically modified organisms or components produced with genetically modified organisms.
Treatments	This product has not been treated by ETO or irradiated. The product may be treated with approved fumigants (e.g. phosphine). The product must pass a metal detector to guarantee food safety. The detector sensitivity shall be ferrous and non-ferrous metal >1.0mm, and stainless steel >1.5mm. For items without microbiological reduction treatment, BCFoods Europe B.V. does not cover microbiological parameters guarantee. BCFoods Europe B.V. suggests using this item for further processing

	and shall not take liability for any microbiological issue raised for items without microbiological reduction treatment.
Wholesomeness of the product	Wholesome upon receipt and not adulterated. The product must be free from hazardous foreign matters and pest or infestation and traces of pest contamination. This is not a 'free from - ' product claims.
Specific product requirements	Kosher, Halal, and Sustainable certified product

2. PRODUCT CHARACTERISTICS OR ORGANOLEPTIC

Appearance	Rubbed leaves 2-5 mm
Color	Olive green to brown
Aroma / Odour	Typical, no off-odour present

3. PHYSICAL ANALYSIS

Parameter	Limit	Testing Method
Granulation / Sizes	Size > 5.6 Max 0% Size < 0.4 mm Max 14%	Sieving
Extraneous matter	Critical* absent in 25kg Major* max 1 piece per 25 kg Minor* max 50 pieces per 25kg	Visual inspection
Discoloured yellow/brownish	5 pcs / 100g	Visual inspection
Discoloured burnt/black	4 pcs / 100g	Visual inspection
Stem soft-rehydratable pieces	10 pcs / 100g	
Bulk density Tapped	Tapped: 80 – 120 g/L	Volumetric

*Critical Foreign Materials (hazardous and unacceptable): Metal pieces (ferrous and non-ferrous), Glass, Hard Plastic, Rodent and Bird faeces etc, Foreign plants/ materials: Common allergens not declared, Cigarette stubs, Plasters, Insect infestation, Bones, Large Stones greater than 3mm, Wood pieces greater than 5mm, Woody pieces of plants that remain hard during re-hydration and/or greater than 5mm, Insect pieces greater than 5mm, Hard kernels greater than 5mm, String/rope greater than 7mm, Soft plastic greater than 7mm, Paper greater than 7mm, Hair greater than 20mm, Others (Which are detrimental to Food Safety)

Major Foreign Materials (unacceptable): Small stones less than 3mm, Insect parts less than 5mm, Wood less than 5mm, Hard kernels less than 5mm, Strings/rope less than 7mm, Soft Plastic less than 7mm, Paper less than 7mm, Hairless than 20mm

Minor Foreign Materials (tolerated at low levels): Soft stems and same plant material, Woody pieces of plant which re-hydrate, Foreign herb/spice material, Parts of other non-herb plants

Adopted from customer specification and its definition to ensure alignment with vendor.

4. CHEMICAL ANALYSIS

Parameter	Limit	Testing Method
Mycotoxins Heavy metals Pesticide Residues ETO Contaminants Forbidden colorants MOSH MOAH	Must comply with EU Regulations applicable to the product group and their amendments.	accredited test method in an independent laboratory
Moisture	Max 11%	ISO 939
Total Ash	Max 12%	ISO 928
Acid Insoluble Ash	Max 2%	ISO 930
Volatile Oil (VO)	Min 0.5 ml/100g	ISO 6571

5. MICROBIOLOGICAL ANALYSIS

All microbiological values are based on averaged results from the production lot. Individual samples may vary.

Parameter	Limit	Testing Method
Bacillus cereus	Max 1,000 cfu/g	ISO 7932
Clostridium perfringens	Max 100 cfu/g	ISO 7937
Listeria monocytogenes	<10 cfu/g	ISO 11290-1
Salmonella	Absent in 25g	ISO 6579-1
E coli	<10 cfu /g	ISO 16649-2
Coagulase positive Staphylococcus aureus	<100 cfu/g	ISO 6888
Total plate count (Aerobic plate count)	Max. 100,000 cfu/g	ISO 4833-1
Yeasts	Max. 1,000 cfu/g	ISO 21527
Molds	Max. 1,000 cfu/g	ISO 21527
Enterobacteriaceae	Max 1,000 cfu/g	ISO 21528-2
Coliform	Max 100 cfu/g	ISO 4832
Lactobacillus	Max 100 cfu/g	ISO 15214
Aerobic spore count	Max 10,000 cfu/g	CMMEF Chapter 23
Monitoring basis		

Aerobic spore heat resistant 100°C	Max 1,000 cfu/g	NEN 6809
Aerobic spore heat resistant 110°C	Max 100 cfu/g	Modified NEN 6809/ in-house method
Sulfite-reducing Clostridia Spores	Max 1,000 cfu/g	ISO 15213

6. NUTRITION INFORMATION

Per 100 gram; based on USDA nutrient database - FDC 170928

Nutrient	Value
Energy content (kJ/ kcal)	1140 / 271
Protein (g)	12.7
Total carbohydrates (g)	60.6
- of which sugar (g)	4.09
- of which dietary fibers (g)	40.3
Total fat (g)	7.04
- of which saturated fat (g)	0.53
Salt (g) (from sodium x 2.5)	0.19

7. ALLERGEN INFORMATION

Legal allergens as per EU Regulations	Present in ingredients	Present in the same line	Present in the same facility
<i>Gluten</i>	No	No	No
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
Oats	No	No	No
Spelt	No	No	No
Khorasan wheat (kamut)	No	No	No
Crustaceans	No	No	No
Egg	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk	No	No	No
<i>Nuts</i>	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashews	No	No	No
Pecan nuts	No	No	No

Legal allergens as per EU Regulations	Present in ingredients	Present in the same line	Present in the same facility
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/ Queensland nuts	No	No	No
Celery	No	No	Yes
Mustard	No	No	Yes
Sesame	No	No	Yes
Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

- Sulfites can be naturally present in some products like onions but are not added and therefore not subject to labeling.
- For products of botanical origin (e.g. spices and herbs) adventitious cross-contamination could be possible from the fields. tests have indicated that the level of cross-contamination in general is low, but could be above the limit of detection (l.o.d) of analytics tests, depending on the methodology.
- Products stored in the facility in BCFoods Europe are in the storage facility.

8. PROVISIONS FOR APPLICATIONS AND LIABILITY

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All data are based on products that are randomly tested (not each specific lot is tested for all the above-mentioned criteria).

If the goods or any part thereof supplied under the contract are processed, altered, or tampered with in any way by the buyer, the receiver of the goods, or any other person, or if the goods have been sold or delivered to a third party, the quality of the goods shall be deemed to be accepted by the buyer. BCFoods Europe B.V. cannot be held liable anymore from the date of delivery of the goods. Microbiological values are valid until the day of delivery of the goods.

The specification is bonded with the purchase or sales contract for the mentioned items in the contract. For the supplier, the specification needs to be reviewed and agreed upon duly signed by BCFoods Europe B.V.

9. DOCUMENT HISTORY

Only the last three changes will be logged

Date (DD-MM-YYYY)	Section updated	Changes and update	Initial of the person
30-01-2024		New Specification	AA