PRODUCT SPECIFICATION
Thyme Leaves Rubbed 1-3 mm - 15 kg Bag
STH9-G13-ENV-EA-CD

Highlights: Generic Item.

1. General Information

Product Description	Dried leaves of Thyme (*Thymus vulgaris*)
Process Description	The Thyme leaves were collected and sundried. The dried leaves are cleaned, rubbed, graded, 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	Thyme
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	24 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	15kg 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	Not specified.

2. Product Characteristics or Organoleptic

Appearance	Rubbed leaves approximately 1-3 mm
Color	Dark green to Green
Aroma / Odour	Typical, no off-odour present

3. Physical Analysis

Parameter	Limit	Testing Method
Granulation / Sizes	Target 1-3 mm	Sieving
Extraneous matter	Max 1 %w/w	Visual inspection

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 12%	NEN-EN-ISO 662 or NEN-EN-ISO 8534
Total Ash	Max 12%	ASTA
Acid Insoluble Ash	Max 3.5%	ASTA
Volatile Oil (VO)	Min 1.0%	ASTA

5. Microbiological Analysis

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

Parameter	Limit	Testing Method
Salmonella	Absent in 25g	ISO 6579
E coli	<10 cfu /g	ISO 16649-2

6. Nutrition Information

Per 100 gram; based on USDA Nutrient Database; FDC 170938

Nutrient	Value
Energy content (kJ/ kcal)	1160 / 276
Protein (g)	9.11
Total carbohydrates (g)	63.9
- of which sugar (g)	1.71
- of which dietary fibers (g)	37
Total fat (g)	7.43
- of which saturated fat (g)	2.73
Salt (g) *(from sodium x 2.5)*	0.14

7. Allergen Information

Legal allergens as per EU Regulations	Present in ingredients	Present in the same line	Present in the same facility
Gluten	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
Nuts	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashews	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No

Legal allergens as per EU Regulations	Present in ingredients	Present in the same line	Present in the same facility
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 SO2	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

This material may not be published without expressed written permission of BCFoods Europe B.V.
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
25-11-2021		Legacy specification v6	
08-12-2023		Using a revised Template	AA
21-05-2026	Header	Reviewed and New company logo added	VB