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|  | SPECIFICATION: Thyme leaves quality I | Annex no. 1 to PS-01 | |
| | | Release | I |
| | | Site/sites | 1/4 |
| | | Date of release | 28.12.2018 |

PHYSICO-CHEMICAL SPECIFICATION:

| | |
|---|---|
| Description | Dried leaves of <i>Thymus vulgaris</i> |
| Origin | Poland |
| Composition | 100,00% |
| Color | Green |
| Taste | Characteristic of thyme, without other foreign taste |
| Smell | Characteristic of the spicy without other foreign smell |
| Content of foreign matter | Free |
| Ferromagnetic pollution | Free |
| Granulation | 0,5<x<4,0mm-min 90,0% |
| Consistency | Friable |
| Bulk quantity | 190 – 230 g/dm ³ |
| Stalk content | Max 3,0% |
| Moisture | Max 10% |
| Volatile oil content | Min 2,0% |
| Content of ash | Max 12,0% |
| Content of ash insoluble in 10% HCL | Max 3,5% |
| Pesticides residues | In accordance with the EU regulations no: 396/2005 and following legislation |
| Heavy metals, WWA, Mycotoxin: Ochratoxyna A, AflatoksynyB1, Suma B1+B2+G1+G2 | In accordance with Commission Regulation (EC) No. 1881/2006 of December 19, 2006 setting maximum levels for certain contaminants in food with later changes |
| Ionization | Free |

PACKING:

Three layer paper bag, max. 12kg, allowed for contact with food in accordance with the regulations 1935/2004 i 10/2011/WE with later changes.

Closing: sewing.

Marking: label on the bag.

TRANSPORT:

- bags freely on the truck, about 19ton (full truck)
- bags on the pallets:

Pallets: 800 mm x 1200 mm x max. 2500 mm.

Palletizing: Bags per Layer = 3, Layers per Pallet = 16, Total bags per pallet = 48 (48x12kg = 576kg / pallet), totally on the truck = 18,43ton (32pallets x 576kg)

STORAGE CONDITION:

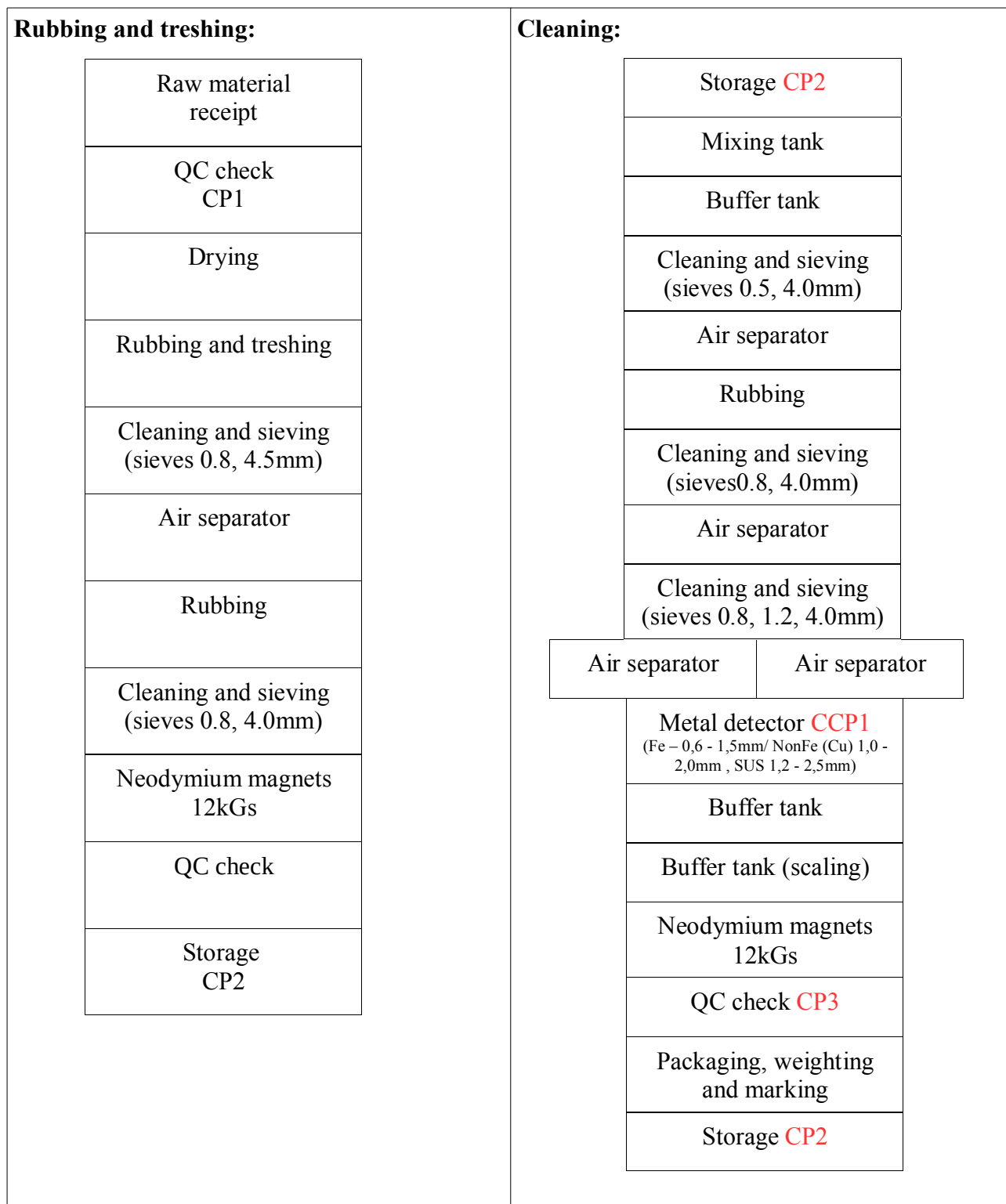
Storage in a dry, clean place, away from moisture and sunlight. Shelf life 24 months.



**SPECIFICATION:
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FLOW CHART:



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DECLARATION OF GMO:

Finish product and ingredients do not contain genetically modified organisms (GMO) accordance to Reg. 1829/2003, 1830/2003 and following legislation.

ALLERGEN STATUS:

Does not contain allergens and there are no risk of cross-contamination during the process.

| Allergens | Content |
|---|------------------|
| Cereals containing gluten and products thereof | Does not contain |
| Crustaceans and products thereof | Does not contain |
| Eggs and products thereof | Does not contain |
| Fish and products thereof | Does not contain |
| Peanuts and products thereof | Does not contain |
| Soya beans and products made from them | Does not contain |
| Milk and products thereof (including lactose) | Does not contain |
| Nuts | Does not contain |
| Celery and products thereof | Does not contain |
| Mustard and products thereof | Does not contain |
| Sesame seeds and products thereof | Does not contain |
| Carbon dioxide and sulphites at concentrations higher than 10 mg/kg, expressed as SO ₂ | Does not contain |
| Lupine and articles thereof | Does not contain |
| Molluscs and products thereof | Does not contain |


MICROBIOLOGICAL PARAMETERS:

Product is not heat treated.

| | | |
|------------|-------|---------------|
| Salmonella | cfu/g | Absent in 25g |
|------------|-------|---------------|

NUTRITION VALUES OF THE PRODUCT:

| Nutritiens | Content in 100g |
|---|-----------------|
| Energy value (kcal) | 280 |
| Energy value (kJ) | 1170 |
| Total Fat (g) | 10 |
| Saturated Fat (g) | 0 |
| Trans-fatty Acids (g) | - |
| Total Carbohydrates (g) (equals Available Carbohydrates + Dietary fiber) | 60 |
| Available Carbohydrates (g) | 20 |

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| | |
|---------------------|---------|
| of which starch (g) | - |
| of which sugars (g) | 0 |
| Protein (g) | 10 |
| AOAC Fiber(g) | 40 |
| Ash (g) | max. 12 |
| Sodium (g) | 0,06 |
| Salt (g) | 0,15 |
| Moisture (g) | max. 10 |
| Alcohol % by volume | 0 |

PICTURE OF THE PRODUCT:

