

Product name	Fig Peach (Bio) (Fruit melange)
Ident.-No.	21113
Origin	Germany
Producer	sinas GmbH + Co. KG, 28195 Bremen
Taste	Fig, peach
Storage and Transport	dry, light-protected
Minimum shelf life	36M
Intended use	Drink according to preparation instructions
Distribution	Food wholesale and retail
Ingredient	apple pieces organic, figs organic (figs organic, rice flour organic) (20%), ginger pieces organic, orange peel organic, natural peach flavour, pink peppercorns organic
Foreign bodies	max. 2%
Organic declaration	EU/non-EU agriculture
preparation instructions	15-18 g, 6-10 Min., 100° C

Non-GMO Declaration

The product is neither genetically modified nor does it contain GMO auxiliaries or additives and flavorings as defined in regulations EG 1829/2003.

Microbiological limits

THIE'S RECOMMENDED MICROBIOLOGICAL SPECIFICATION FOR HERBAL AND FRUIT TEASES (DRY EDUCATION) Issue 8, June 2018.

Aerobic Plate Count	max. 1×10^7 kbE/g
Yeasts	max. 1×10^5 kbE/g
Moulds	max. 1×10^5 kbE/g
E.coli	max. 1×10^3 kbE/g
Salmonella	absent in 125g

Conformity declaration of packaging material

The packaging used complies with the following regulations, including all amendments and appendices, in the version applicable at the time of delivery: Foodstuffs, Commodities and Feedstuffs Code (LFGB), Commodities Ordinance (BedGgstV), Regulation (EC) No. 1935/2004, Regulation (EU) 2023/2006, Regulation (EU) No. 10/2011, and Directive 94/62/EC.

Package Contents	1 KG
Packaging material	Aluminum composite with or without kraft paper

Pesticides and contaminants

The maximum levels of pesticide residues in or on food and feed of plant and animal origin comply with Regulation (EC) No. 396/2005 of the European Parliament and of the Council of February 23, 2005. Additionally, the orientation value of 0.01 mg/kg for pesticides from Bundesverband Naturkost Naturwaren e.V. (BNN) applies to products from controlled organic cultivation. Furthermore, the maximum levels for certain contaminants in foodstuffs comply with Commission Regulation (EU) 2023/915 of April 25, 2023. Batch-specific analyses are conducted according to customer requirements.

Nutritional value

Energy	9 KJ (2 Kcal)
protein	0g
carbohydrate	0,5g
- of which sugars	0,5g
fat	0g
- of which saturates	0g
salt	0g

Declaration of allergens according to VO (EG) NO. 1169/2011

<u>Allergen</u>	<u>included in formula</u>	<u>Comment</u>
Milk & Dairy Products	No	
Cereals containing gluten	No	
Crustacean & crustacean products	No	
Eggs & egg products	No	
Fish & fish products	No	
Peanuts & peanut products	No	
Soybeans & soybean products	No	
Nuts & shell fruits	No	
Celery & celery products	No	
Mustard & mustard products	No	
Sesame & sesame products	No	
Sulfites & sulfur dioxide	No	
Lupine and products thereof	No	
Mollusks and products thereof	No	

Ionizing radiation and nanomaterials

No use of ionizing radiation. The product does not contain or consist of any engineered nanomaterials.

Certificates

IFS Version 8, Organic Regulation EU 2018/848, Kosher, Fairtrade

Note

The goods comply with the applicable German and EU food law. The products have been properly declared and processed in such a way that the respective minimum shelf life is guaranteed.

We guarantee that this product contains only the labelled ingredients according to the recipe. An unavoidable, process-related cross-contamination cannot be completely ruled out despite careful cleaning, process control and monitoring. Within the framework of the quality management system, precautions and instructions have been taken to prevent cross-contamination. Possible cross-contaminants are milk & dairy products, gluten-containing cereals, egg & egg products, peanuts, soya & soya products, nuts (almonds, walnuts, pistachios, hazelnuts) as well as sulphites & sulphur dioxide.