

|                          |                                                                                                                              |
|--------------------------|------------------------------------------------------------------------------------------------------------------------------|
| Product name             | Winter-Apple (Bio) (Flavored green tea/fruit blend)                                                                          |
| Ident.-No.               | 21862                                                                                                                        |
| Origin                   | Germany                                                                                                                      |
| Producer                 | sinas GmbH + Co. KG, 28195 Bremen                                                                                            |
| Taste                    | Apple, cinnamon                                                                                                              |
| Storage and Transport    | dry, light-protected                                                                                                         |
| Minimum shelf life       | 36M                                                                                                                          |
| Intended use             | Drink according to preparation instructions                                                                                  |
| Distribution             | Food wholesale and retail                                                                                                    |
| Ingredient               | green tea organic (85%), apple pieces organic (6%), natural apple flavour, cinnamon pieces organic, pink peppercorns organic |
| Foreign bodies           | max. 2%                                                                                                                      |
| Organic declaration      | EU/non-EU agriculture                                                                                                        |
| preparation instructions | 12 g, 2 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. $1 \times 10^7$ kbE/g |
| Yeasts              | max. $1 \times 10^5$ kbE/g |
| Moulds              | max. $1 \times 10^5$ kbE/g |
| E.coli              | max. $1 \times 10^3$ 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**

Herbal and fruit infusions, tea are exempted from the requirement of the mandatory nutrition declaration, except sugars or sugared fruits are added.

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

| Allergen                         | included in formula | Comment |
|----------------------------------|---------------------|---------|
| 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.