| Product name | Pear-Lychee (Flavored green tea/fruit blend) |
| :--- | :--- |
| Ident.-No. | 3601 |
| Origin | Germany |
| Producer | sinas GmbH \& Co. KG, 28195 Bremen |
| Taste | Pear, lychee |
| Storage and Transport | dry, light-protected |
| Minimum shelf life | 36 M |
| Intended use | Drink according to preparation instructions |
| Distribution | Food wholesale and retail |
| Ingredient | green tea (82\%), pear pieces (pear, separating agent: rice flour) <br> $(8 \%), ~ g i n k g o ~ l e a v e s, ~ b e e t r o o t, ~ f l a v o u r, ~ s p i r u l i n a ~ p o w d e r, ~ p i n k ~$ <br> rosebuds, natural flavour |
| Foreign bodies | max. 2\% |
| Organic declaration | Not applicable |
| preparation instructions | $12 \mathrm{~g}, 1,5-2$ Min., $100^{\circ} \mathrm{C}$ |

## Non-GMO Declaration

The product is neither genetically modified not 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 | $\max .1 \times 10^{\wedge} 7 \mathrm{kbE} / \mathrm{g}$ |
| :--- | :--- |
| Yeasts | $\max .1 \times 10^{\wedge} 5 \mathrm{kbE} / \mathrm{g}$ |
| Moulds | $\operatorname{max.} 1 \times 10^{\wedge} 5 \mathrm{kbE} / \mathrm{g}$ |
| E.coli | $\max .1 \times 10^{\wedge} 3 \mathrm{kbE} / \mathrm{g}$ |
| Salmonella | absent in 125 g |

## 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 | 2 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 according to Regulation (EC) No. 396/2005 of the European Parliament and of the Council of February 23, 2005 apply, as well as the orientation value ( $0.01 \mathrm{mg} / \mathrm{kg}$ ) for pesticides of the Bundesverband Naturkost Naturwaren e.V. for products from controlled organic cultivation. (BNN) and the maximum levels of contaminants according to Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs. Batch-related analyses are carried out according to customer requirements.

## Nutritional value

| Energy | $<1 \mathrm{KJ}(<1 \mathrm{Kcal})$ |
| :--- | :--- |
| protein | 0 g |
| carbohydrate | 0 g |
| - of which sugars | 0 g |
| fat | 0 g |
| - of which saturates | 0 g |
| salt | 0 g |

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 <br> 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 |  |

## lonizing radiation and nanomaterials

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

## Certificates

IFS Version 7, Organic Regulation EU 2018/848, Kosher, Fairtrade

[^0]
[^0]:    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.

