

PRODUCT SPECIFICATION



PRODUCT NAME ROSEMARY WHOLE

1) GENERAL DESCRIPTION

Product	Rosmarinus officinalis L.
Origin	Italy

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1387 kj 331 kcal
Carbohydrates	64.06 g
	- g
Proteins	4.88 g
Fats	15.22 g
 Monounsaturated fats 	3.05 g
 Polyunsaturated fats 	2.339 g
 Saturated fats 	7.371 g
Minerals	2.65 g
Sodium	50 mg
Dietary fibre	42.6 g
Water	9.31 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Dried leaves of rosemary, with uniform length between 1 to 3 cm.		
	Color grey green on one side, more clear on the other side		
Smell	Characteristic aromatic, no off smell		
Taste	Characteristic, no off taste		
Composition	0,5% max		
	Small parts of the same plant: 2% max		
	Yellowish and blacken leaves: 5% max		
Humidity	10% max		
Alerts	None		

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 500.000 ufc/g
E. Coli	< 10 ufc/g
Coliforms	< 10.000 ufc/g
Yeasts and Moulds	< 10.000 ufc/g
Salmonella	Absent
Aflatoxin	B1 < 2 ppb
(B1-B2-G1-G2)	Totali < 4 ppb

5) BIOLOGICAL PARAMETERS

GMO	Absent



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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross
	contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Jar in PET with caps in PET, double layer paper bag food grade		
Net weight	400 g, 10 kg		
Shelf -life	Best before date within 48 months from the production		

9) SAFETY MEASURES

CAS registy number	7785-70-8 Empirical formula: C ₁₀ H ₁₆	
Safety data sheet	Yes	
provided		
Legislation reference	Reg. CE 1272/2008	
Active ingredient	Pinene	
Hazard statements	H226	
	H315	
	H319	
	H335	
Prevention	P280	
precautionary		
statements		

10) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"



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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020