



SPECIFICATION

General Information	
Product: CATUABA bark tea	Article No: 0075-100-N
Process: Cleaning, dying and cutting	HS Code: 12129995900
Botanical Source: Anemopaegma mirandum	Family: Meliaceae
Origin: Brazil (Amazonas region)	Used Part: Bark
Carrier: absent (100 % pure)	Irradiation: Free

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Gross Shredded (0,3 – 6 cm)	Visual
Color*	Brown	Visual
Flavor/Odor	Characteristic	Gustatory
Loss on drying	< 12%	Ph.Eur. 2.2.32
Ash insoluble in HCl	< 0,5%	DIN 10223

* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 13.1., spicery and herbs

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 500.000 CFU/g	ASU L00.00-88
Mold	< 100.000 CFU/g	ASU L 01.00-37
Yeast	< 10.000 CFU/g	ASU L 01.00-37
Escherichia coli	< 1.000 CFU/g	ASU L 01.00-3
Salmonella	absent in 25g	DIN EN ISO 6579

HEAVY METALS

according to (EC) VO 629/2008, category : food supplements

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3 mg/Kg	ASU L.00.00-19/3
Cd (cadmium)	< 1 mg/Kg	ASU L.00.00-19/3
As (arsenic)	< 1 mg/Kg	ASU L 12.00-06
Hg (mercury)	< 0,1 mg/Kg	ASU L.00.00-19/4



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GUARANTEES

Quality	Declaration
GMO	GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Pesticides	No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005)
Heavy metals	conform to (EG) VO 1881-2006/ VO 629/2008
Allergens	No Allergens, in compliance with EC Directive 2003/89/EC (replacing 2000/13/EC) and 2006/142/EG
Gluten	Gluten-free
Lactose	Lactose-free
Vegan	The product does not contain animal derivatives and has not been exposed during the production process to additives having been in contact with animals.
Raw food	Maximal processing temperature 42 °C
Kosher	Kosher certification on request

CERTIFICATIONS

Area	Certificates
Quality Management	Our partner, responsible for storage, filling, commissioning and shipping has established a quality management system that has been certified according to EN ISO 9001:2015
Organic regulations	Amazonas Naturprodukte GmbH is certified according to the EU Eco regulation 834/2007 and 889/2008/EG since 2005 Our partner, responsible for storage, filling, commissioning and shipping is certified according to the EU Eco regulation 834/2007 and 889/2008

ADDITIONAL INFORMATION

Storage Conditions	Keep the original package in a fresh, dry place, away from direct sunlight.
Shelf Life	The product stability is 36 month from date of manufacture in it's original packaging.
Packing	Net weight – 20-25 kg boxes