

## SPECIFICATION

| GENERAL INFORMATION                         |                                |                               |  |
|---|--------------------------------|-------------------------------|--|
| <b>Product:</b> JATOBA bark tea             |                                | <b>Article No:</b> 0085-100-N |  |
| <b>Process:</b> Cleaning, dying and cutting |                                | <b>HS Code:</b> 12129995900   |  |
| <b>Botanical Source:</b> Hymenaea courbaril | <b>Family:</b> Caesalpinoideae |                               |  |
| <b>Origin:</b> Brazil (Amazonas region)     | <b>Used Part:</b> Bark         |                               |  |
| <b>Carrier:</b> absent (100 % pure)         | <b>Irradiation:</b> Free       |                               |  |

### BASIC ANALYSIS

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

### MICROBIOLOGICAL ANALYSIS

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

### HEAVY METALS

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

### CERTIFICATIONS & ALLERGY

|   |
|---|
| <b>No Pesticides</b> , used for the whole planting and farming process (conform to § 64 LFGB L 00.00-115)             |
| <b>GMO free</b> , does not contain any genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003 |
| <b>Gluten-free, lactose-free, vegan, raw food quality</b>   |
| <b>No Allergies</b> , in compliance with VO (EU) Nr. 1169/2011, Appendix II   |

**PACKING:** Net weight –20-25 kg boxes.

**SHELF LIFE:** The product stability is 36 month from date of manufacture in it's original packaging.

**STORAGE:** Kept in the original package in a fresh, dry and away from direct light place.

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