



# BLACK TEA

## Characteristics

### COMPOSITION

Dried and fermented leaves of the *Camellia sinensis* plant.

### GENERAL CHARACTERISTICS

Tea with a characteristic aroma, color and flavor.

### TECHNICAL CHARACTERISTICS

#### PHYSICOCHEMICAL

- Moisture:  $\leq 10\%$
- Total ashes:  $\leq 9\%$
- Pb:  $\leq 5$  ppm
- As:  $\leq 1$  ppm
- Other Elements:  $\leq 2\%$
- Tannins:  $\geq 4\%$
- Aqueous Extract:  $\geq 32\%$
- Fibre:  $\leq 17\%$
- Nitrogen compounds:  $\geq 2.6\%$
- Caffeine:  $\geq 1\%$

#### MICROBIOLOGICAL

- Aerobic mesophyll microorganisms:  $\leq 1E^7$  ufc/g
- *E. coli*:  $\leq 1E^3$  ufc/g
- Fungi:  $\leq 1E^5$  ufc/g
- *Salmonella*: Not present in 25 g

#### ALLERGENS

- Does not contain.

### PACKAGING

**Individual** - Individual sachets made of filter paper, wrapped in a protective plastic film.

**Package** | Sales Unit - Easy-open cardboard box containing 25 individual portions.

**Shipping Box** - Corrugated cardboard box containing 10 sales units.

## Useful Information

### STORAGE

Keep in a cool dry place.

### MINIMUM SHELF LIFE

36 months after packaging.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Individual	-	-	-	-	1.5 g   -
Package	402414	25	5601487040012	8 x 7 x 14.5 cm	37.5 g   81 g
Shipping Box	-	10	-	37.5 x 15.5 x 16.5 cm	-   920 g

  

PALLET	UNITS	SEMITRAILER	CONTAINER 20'	CONTAINER 40'
800 x 1200 mm	1760	1760 x 33 = 58080	1760 x 11 = 19360	1760 x 25 = 44000