

	TECHNICAL SHEET	MOD G 120
		Issue date 17.03.21 Issue N° 4

1. Commodity classification

REGOLARITA' HERBAL TEA – FOOD SUPPLEMENT

2. Product description

Blend of herbs, with flavour and inulin.

3. Ingredient list

Fennel fruit (*Foeniculum vulgare* Mill.) 25,5%, chamomile flower (*Matricaria chamomilla* L.), licorice root (*Glycyrrhiza glabra* L.), senna leaves (*Cassia senna* L.) 12%, orange leaves (*Citrus aurantium* subsp. *sinensis* (L) Engl.), flavour, caraway fruits (*Carum carvi* L.) 5%, aniseed fruit (*Pimpinella anisum* L.) 3%, fiber: inulin, rhubarb root (*Rheum officinale* Baill.) 1%, plum juice in granules.

CHARACTERIZING HERBAL COMPONENTS	per daily dose (2 filter bags)
Fennel	1,02 g
Chamomile	600 mg
Licorice	480 mg
Senna	480 mg
Orange	480 mg
Caraway	200 mg
Aniseed	120 mg
Rhubarb	40 mg

4. Nutritional values

Average nutritional values per 100 g	
Energy	2 kcal / 10 kJ
Fat	0 g
of which saturates	0 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Fiber	0 g
Salt	0 g

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5. Chemical physical characteristics

Parameters	
Loss on drying	maximum of 12%
Ash	maximum of 10%
Infestation	absent

6. Microbiological characteristics

Parameters	
Total plate count	Maximum of 10^7 CFU/g
Yeasts	Maximum of 10^5 CFU/g
Moulds	Maximum of 10^5 CFU/g
Escherichia coli	Maximum of 10^3 CFU/g
Salmonella	Absent in 125 g

7. Contaminants

Parameters	
Pesticides presence	Comply with European legislation in force (Reg.CE 396/2005)
Aflatoxins	Comply with circular n.10 of 09-06-1999
Ocratoxin	Maximum of 3 ppm
Lead	Maximum of 3,0 ppm
Cadmium	Maximum of 0,5 ppm

8. Organoleptic characteristics

The infusion has the following characteristics:

Colour	HOT PREPARATION: brownish orange-yellow COLD PREPARATION: light yellow
Odour	Characteristic, fruity
Taste	Characteristic, sweet, fruity with note of plum

