

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION		Product Code:	MARJ210SS MARJ210SS-075 MARJ210SS-1 MARJ210SS-0500
	MARJORAM RUBBED STEAM STERILISED		Issue No:	AFGC-S-9
			Change Notice No:	8
			Date Issued:	16/12/2025

Product Identification	
Product Name	Marjoram Rubbed Steam Sterilised
Country of Origin	Processed in Australia or imported ingredient, origin: Egypt, Turkey Primary components from Egypt and Turkey.
Description	The whole, good quality rubbed dried leaves of Marjorana hortensis, Origanum marjorana or Origanum onites. The product is light green to green-brown with a strong, clean aroma.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Marjoram (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Marjoram Rubbed Steam Sterilised contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	May contain gluten.
GMO statement	Marjoram Rubbed Steam Sterilised is a non GM product.
Halal accreditation	Marjoram Rubbed Steam Sterilised is Halal suitable (validation means: Certified).
Kosher accreditation	Marjoram Rubbed Steam Sterilised is Kosher suitable (validation means: Certified).

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		12.1	%
Moisture		7.64	%
Energy		1140	kJ
Protein		12.7	g
Fat	Total	7.04	g
	Saturated	0.63	g
Carbohydrate	Total	20.3	g
	Sugars	4.1	g
Dietary Fibre		40.3	g
Sodium		77	mg
Data from theoretical source (FSANZ + USDA Database. Average values may change due to seasonal variation).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Light green to green-brown, with some seasonal colour variation
Flavour	True to type
Aroma	Pleasant, fragrant, aromatic

Physical Specification(s)		
Test / Parameter	Specification	Units
Bulk Index	15 – 35	g/250mL
Extraneous Material	≤ 0.75	%
Particle Size	≤ 20% retained on 3.5mm	N/A
Particle Size	≤ 15% through 500µm	N/A

Microbiological Specification(s)		
Test / Parameter	Specification	Units
E. Coli	≤ 10	cfu/g
Salmonella	Not Detected	/25g
Total Plate Count	≤ 100 000	cfu/g
Yeast	≤ 1 000	cfu/g
Mould	≤ 1 000	cfu/g
Coliforms	≤ 100	cfu/g

Chemical Specification(s)		
Test / Parameter	Specification	Units
Moisture	≤ 12	%
Water Activity	≤ 0.69	N/A

Packaging description:	Polypropylene outer bags with integral polyethylene inner bag, multi-walled paper bags with inner polyethylene liner and sewn closure (10kg/7.5kg) or food grade pouches with heat sealed closure (1kg/500g). No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch code.
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	10 or 7.5 or 1 or 0.5kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in a cool, dry place, away from direct sunlight If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production. 12 month SL for 1 KG pack size or less.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: George Yik	Signature: GY	Date: 16/12/2025
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Authorised by: Liviu Gorgos

Signature: LG

Date: 16/12/2025