

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD   KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	<b>OREG250SS</b> <b>OREG250SS-</b> <b>500</b> <b>OREG010</b> <b>(1kg)</b>
	<b>OREGANO RUBBED SS GREEK</b>	Issue No:	AFGC-S-8
		Change Notice No:	7
		Date Issued:	22/11/2023

Product Identification	
Product Name	Oregano Rubbed SS Greek
Country of Origin	Processed in Australia from imported ingredient: Greece
Description	Dried oregano leaves of <i>Origanum vulgare</i> which has been steam sterilised.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Oregano (100%).

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

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		8.1	%
Moisture		10.5	%
Energy		1063	kJ
Protein		14.9	g
Fat	Total	2.4	g
	Saturated	0.9	g
	Trans	less than 0.1	g
	Polyunsaturated	1.3	g
	Monounsaturated	0.2	g
Carbohydrate	Total	23.2	g
	Sugars	3.1	g
Dietary Fibre		40.8	g
Sodium		17	mg
Data from laboratory analysis (date of analysis: 7/3/2018).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Green to greyish green
Flavour	Typical of oregano
Aroma	Typical of oregano

Physical Specification(s)		
Test / Parameter	Specification	Units
Extraneous Material	≤	0.10%
Bulk Index	25 - 50	g/250mL
Particle size	≤ 25 % through 500µm	N/A

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

Chemical Specification(s)		
Test / Parameter	Specification	Units
Moisture	≤ 12	%
Water Activity	≤ 0.65	N/A
Volatile Oil	≥ 3.2	%

Packaging description:	Multi-walled paper bags with polyethylene liner and sewn closure (10kg) or food grade pouches with heat seal (1kg/500g). . No staples, wire closure or castrating rings to be used.
Traceability comments:	Julian code, best before date
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	10 or 1 or 0.5kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, cool, dry conditions, 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 sizes 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.	
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Quality: George Yik	Signature: GY	Date: 22/11/2023
Authorised by: Lioviu Gorgos	Signature: LG	Date: 22/11/2023