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|  <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: | OREG341SS OREG341SS-1 OREG341SS- JR |
| | OREGANO GROUND STEAM STERILISED | Issue No: | AFGC-S-10 |
| | | Change Notice No: | 9 |
| | | Date Issued: | 21/03/2024 |

| Product Identification | |
|------------------------|---|
| Product Name | Oregano Ground Steam Sterilised |
| Country of Origin | Processed in Australia from imported ingredient, origin: Greece |
| Description | Dried, steam sterilised, ground oregano leaves, Origanum vulgare |
| 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 Ground Steam Sterilised contains no known allergens, and/or derivatives thereof. |
| Allergen cross-contact statement | No known allergens |
| GMO statement | Oregano Ground Steam Sterilised is a non GM product. |
| Halal accreditation | Oregano Ground Steam Sterilised is Halal suitable (validation means: Certified). |
| Kosher accreditation | Oregano Ground Steam Sterilised 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 |
| 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 | Dark-green to brownish green |
| Flavour | Typical of oregano |
| Aroma | Typical of oregano |

| Physical Specification(s) | | |
|----------------------------------|----------------------|--------------|
| Test / Parameter | Specification | Units |
| Extraneous Matter | ≤ 0.1 | % |
| Bulk Index | 75 - 105 | g/250mL |
| Particle Size | ≤ 10 % on 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 | ≤ 11 | % |
| Water Activity | ≤ 0.650 | N/A |

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| Packaging description: | Multi-wall paper bag with inner polyethylene liner and sewn closure, or blue high density polybag (20 KG), or heat sealed plastic/foil pouch (1 KG), or lid sealed jar (350 G). No staples, wire closure or castrating rings to be used. |
| Traceability comments: | |
| Delivery temperature: | Delivery temperature is ambient temperature. |
| Pack size: | 20 or 1 or 0.35kg |
| 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.

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| Quality: George Yik | Signature: GY | Date: 21/03/2024 |
| Authorised by: Liviu Gorgos | Signature: LG | Date: 21/03/2024 |