



# DECAFFEINATED BLACK TEA

# Characteristics

#### COMPOSITION

Dry, fermented and decaffeinated leaves of the botanical species Camellia sinensis.

#### GENERAL CHARACTERISTICS

Tea with a characteristic aroma, color and flavor. Decaeffinated by chemical extraction using ethyl acetate or  ${\rm CO}_{\circ}$ .

## TECHNICAL CHARACTERISTICS

#### PHYSICOCHEMICAL

- Moisture: ≤ 10%
- Total ashes: ≤ 9%
- Other Elements: ≤ 2%
- Caffeine: ≤ 0.12%

## MICROBIOLOGICAL

- Aerobic mesophyll microorganisms: ≤ 1E7 ufc/g
- E. coli: ≤ 1E3 ufc/g
- Fungi: ≤ 1E5 ufc/g
- Salmonella: Not present in 25 g

### 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 (room temperature).

## MINIMUM SHELF LIFE

36 months after packaging.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Individual	-	-	-	-	1.5 g
Package	404993	25	5601487040104	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
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PALLET	UNITS	SEMITRAILER	CONTAINER		
800 x 1200 mm	1280*	1280 x 33 = 42240	1280 x 11 = 14080	-	
800 x 1200 mm	128**	128 x 33 = 4224	128 x 11 = 1408		