




BLACK TEA

Characteristics

COMPOSITION

Dried and fermented leaves of the *Camellia sinensis* plant.

GENERAL CHARACTERISTICS

Tea with a characteristic aroma, color and flavor.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Moisture: $\leq 10\%$
- Total ashes: $\leq 9\%$
- Pb: ≤ 5 ppm
- As: ≤ 1 ppm
- Other Elements: $\leq 2\%$
- Tannins: $\geq 4\%$
- Aqueous Extract: $\geq 32\%$
- Fibre: $\leq 17\%$
- Nitrogen compounds: $\geq 2.6\%$
- Caffeine: $\geq 1\%$

MICROBIOLOGICAL

- Aerobic mesophyll microorganisms: $\leq 1E^7$ ufc/g
- *E. coli*: $\leq 1E^3$ ufc/g
- Fungi: $\leq 1E^5$ 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.

MINIMUM SHELF LIFE

36 months after packaging.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Individual	-	-	-	-	1.5 g
Package	402414	25	5601487040012	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

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