

Product Specification

Damiana Leaf



Product Information

| | |
|-----------------------|-----------------------------|
| Product | Damiana |
| Botanical Name | <i>Turnera aphrodisiaca</i> |
| Additional Ref | NA |
| Constituents | Leaf |
| *Country of Origin | US |
| Cultivation Technique | ORGANIC |

*Please note that country of origin may differ from that specified due to seasonal shortages

Organoleptic Description

| | |
|------------|------------------------------|
| Appearance | Green brown leaf particulate |
| Texture | Brittle |
| Flavour | Typical |
| Odour | Characteristic |

Processing

| | |
|-------------------|----------|
| Drying method | Warm Air |
| Further treatment | None |

Analysis

Products are subject to routine organoleptic and microbiological analysis. Aflatoxin analysis is carried out on the scheduled products listed below. Certificates of analysis are available on request.

| OHTC maximum Acceptable Microbiological Limits (cfu/g) | | Aflatoxin Limits µg/kg | | |
|--|-----------------|---|----|-------|
| | | Product | B1 | Total |
| TVC | 1.00E+07 | Dried tree and vine fruits | 2 | 4 |
| E Coli | 1.00E+02 | Capsicum spp.(dried fruits thereof whole or ground inc chillies, chilli powder, cayenne and paprika | 5 | 10 |
| Salmonella | Negative in 25g | Piper spp. (fruits thereof including white and black pepper | 5 | 10 |
| Yeasts | 1.00E+05 | Myristica fragrans (nutmeg) | 5 | 10 |
| Moulds | 1.00E+05 | Zingiber officinale (ginger) | 5 | 10 |
| *Staph Aureus | <20 | Curcuma longa (turmeric) | 5 | 10 |
| *Enterobacteriaceae | 1.00E+05 | | | |
| *Not routinely tested | | | | |

Products are subject to routine metal detection

Metal Detector Sensitivity

Fe 3.5mm, Non Fe 5.5mm, S/S 5.0mm

Packaging

Kilo Packs (Below 5kgs)

Outer Liner: Brown Paper Packet

Outer Seal: Polypropylene Tape

Inner Liner (powdered products): Blue Polythene Liner

Inner Seal: Cellulose Tape

Bulk Packs (Above 5kgs)

Outer Liner: White polypropylene Sack/Brown paper Sack

Outer Seal: Non Re-sealable Cable Tie/Stitching

Inner Liner: Blue Polythene Liner

Inner Seal: Releasable Cable Tie

In addition to the above please note the following:

All bags are clearly identified to show contents, weight, batch/lot number and cultivation technique. Metal staples and glass fibre tape are not used in packaging.

Recommended Shelf Life from date of sale: 2 years +

Product Shelf Life Recommendations

Uncut Herbs 2 ½ Years

Processed/Cut Herbs and Spices 2 Years

Seeds and Roots 3 Years

Please note that shelf life is dependent upon storage conditions

Storage Conditions:

Optimal: Temperature, light and humidity controlled. Stored so as to allow free air flow around product.

Recommended: Protect from exposure to pests and extremes of moisture, light and temperature.

Allergen and Additive information

To the best of our knowledge this product is free from the following:

Any bovine products or by products (including milk and milk derivatives)
Eggs or egg derivatives
Fish/crustaceans/molluscs and their derivatives
Cochineal
Gluten, wheat or wheat derivatives
Maize or maize derivatives
Soya or soya derivatives
Artificial colours and artificial flavourings
Added natural colours and natural flavourings
Preservatives (including sulphites, benzoates etc)
Antioxidants
MSG and other glutamates
Yeast or yeast extract
Added salt and added sugars
Nuts and their derivatives including cold pressed nut derived oils
Seeds and their derivatives including cold pressed seed derived oils
Added mustard including derivatives
Lupin and Lupin derivatives

Allergen advice: Celery and Mustard are handled on site

GMO Declaration

This product is not genetically modified nor does it contain genetically modified processing agents. This has been verified by the following measures:

1. Traceability/Identity preservation system (including adequate separation)
2. Equivalent declaration from previous supplier
3. Organic Certification

Dietary Information

This product is suitable for the following diets:

Vegetarian and ovo-lacto vegetarian
Vegan
Diabetic

Low Sodium
Coeliac



Organic Certification

The Organic Herb Trading Company is certified by the Soil Association for the importation, processing and distribution of the named product.

Soil Association Certification Number: P938

I declare that the information given is believed to be correct as of the date specified below.

Date: 19 January 2016

Name: Jane Wallwork-Gush

Position: Herb Technician