



Specialists in *organic* and *ethically* traded *herbal* ingredients

**ORGANIC
PARTNERS**



Product Specification : Marjoram Leaf - Cut

Product Information

Product : Marjoram Leaf - Cut

Latin : *Origanum marjorana*

Additional Ref : NA

Constituents/Plant Part : Leaf

Country of Origin 1 : Egypt

Cultivation Technique : ORGANIC

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

Organoleptic Description

Appearance : Green/brown leaf fragments

Texture : Relatively soft and fluffy fragments

Flavour : Typical

odour : Characteristic

Type : Typical

Processing

Drying Method : Warm Air

Cut Size : 1 - 3mm

Further Treatment : None apart from cutting

Full batch traceability is available

Microbiological Analysis

Products are subject to routine organoleptic and microbiological analysis. Certificates of analysis are available on request.

Organic Partners Maximum Acceptable

Microbiological Limits (cfu/g), * Not routinely Tested

Micro Tested :

TVC : 1.00E+07

E Coli : 1.00E+02

Salmonella : Negative in 25g

Yeasts : 1.00E+05

Moulds : 1.00E+05

* *Staph Aureus* : <20

* *Enterobacteriaceae* : 1.00E+05





Specialists in *organic* and *ethically* traded *herbal* ingredients

**ORGANIC
PARTNERS**



Product Specification : Marjoram Leaf - Cut

Metal Detection

Products are subject to routine metal detection

Metal Detector Sensitivity Fe 3.5mm, Non Fe 5.5mm, S/S 5.0mm

Packaging

Outer Liner: White polypropylene Sack

Outer Seal: Non Resealable Cable Tie

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.

Typical Nutritional Information Per 100g

Energy kJ : 1136

Energy (kcal) : 272

Carbohydrate (g) : 60.5

of which sugars (g) : No Data

Fat (g) : 7

Of which saturates (g) : 0.5

Protein (g) : 13

Fibre (g) : 40

Sodium (mg) : 77

Recommended Shelf Life

Recommended Shelf Life From Date **2 years +**

Of Sale :

Product Shelf Life Recommendations*: Uncut Herbs: 2 1/2 years

Processed/Cut Herbs and Spices: 2 years

Seeds and Roots: 3 years

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

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





Specialists in *organic* and *ethically* traded *herbal* ingredients

**ORGANIC
PARTNERS**



Product Specification : Marjoram Leaf - Cut

Free From Declaration

This product is free from the following : **All animal products and by products including**
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

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

Dietary Info

This product is suitable for the following diets:

Vegetarian and ovo-lacto vegetarian Low Sodium

Vegan, Diabetic, Coeliac





Specialists in *organic* and *ethically* traded *herbal* ingredients

**ORGANIC
PARTNERS**



Product Specification : Marjoram Leaf - Cut

Organic Certification

Organic Partners is certified by the Soil Association for the importation, processing and distribution of the named product.

Soil Association Certification Number : P9397

Declaration

I declare that the information given is believed to be correct as of the date : 05 Mar 2007

Name: Mike Brook

Position: Managing Director

