


	<p align="center">Product specification</p> <p>Name of Product & weight : VV 08 Fine English Tea & Biscuits Gift Set</p>	<p>QM – Document – No : Version : Creation date :</p>
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<p>Ingredients in order of quantity : Pure Ceylon Black Tea (100%)</p>	
<p>General product description : Fine English Tea & Biscuits Gift Set 80 English Breakfast Teabags & 200g biscuits English Breakfast Tea – Breakfast Tea 40 Tea Bags x 2</p>	

<p>Nutrition Facts: Tea Serving size 1 tea bag (2g) Serving per container 40 Amounts per Serving Calories Zero % Daily Value</p> <p>Total Fat 0% Total Carbohydrate 0% Protein 0% Sodium 0%</p>	<p align="center">COMPLIANT NUTRITION - UK</p> <table border="1"> <thead> <tr> <th>Nutrition Values (Biscuits)</th> <th>Per 100g</th> <th>Per Biscuit</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>1866 kJ</td> <td>331 kJ</td> </tr> <tr> <td>Energy</td> <td>448 kcal</td> <td>75 kcal</td> </tr> <tr> <td>Fat</td> <td>15.1 g</td> <td>2.5 g</td> </tr> <tr> <td>of which Saturates</td> <td>5.3 g</td> <td>0.9 g</td> </tr> <tr> <td>Carbohydrate</td> <td>72.9 g</td> <td>12.2 g</td> </tr> <tr> <td>of which Sugars</td> <td>37.4 g</td> <td>6.3 g</td> </tr> <tr> <td>Protein</td> <td>5.1 g</td> <td>0.9 g</td> </tr> <tr> <td>Salt</td> <td>1.03 g</td> <td>0.22 g</td> </tr> </tbody> </table>	Nutrition Values (Biscuits)	Per 100g	Per Biscuit	Energy	1866 kJ	331 kJ	Energy	448 kcal	75 kcal	Fat	15.1 g	2.5 g	of which Saturates	5.3 g	0.9 g	Carbohydrate	72.9 g	12.2 g	of which Sugars	37.4 g	6.3 g	Protein	5.1 g	0.9 g	Salt	1.03 g	0.22 g
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<p>EAN 13 – Barcode of the Product 5013111006576</p>
<p>RS47 – 5013111004176 RS85 - 5013111005555</p>
<p>ITF 14 – Barcode of the transport packaging 15013111006573</p>
<p>Country of origin : Tea - Sri Lanka & Biscuits – United Kingdom</p>
<p>Carton Quantity : 06 units per master carton</p>
<p>Durability : Tea - Three Years from manufactured date (under cool & dry condition) Biscuits – 01 Year from manufactured date</p>
<p>Tea - Sensory specification : Appearance and colour : Leaf appearance is well made ctc pekoe dust uniform in colour, size and texture. Cup colour is bright red Smell and taste : It has good aroma which is a characteristic of tea grown at high altitude. Liquor is full bodied and high in strength.</p>

Allergens - Tea	contain	may contain traces	not contain
1. Cereals containing gluten (wheat, rye, barley, oat, spelt, Kamut or their hybrid trunks) and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3. Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4. Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5. Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6. Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7. Milk and products thereof, including lactose	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8. Nuts (almonds, hazelnuts, walnuts, cashew (nuts), pecan nuts, Brazil nuts, pistachios, macadamia nuts and Queensland nuts) and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
9. Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10. Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11. Sesame and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12. Sulfur dioxide and Sulphate in a concentration of More than 10mg/kg, indicated as SO ₂	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13. Lupine and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14. Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Alcohol			
	Yes	no	
Does the product contain alcohol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
For Tea			
Dietary advice :	suitable for		
	Yes	No	
Gluten free diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Nut free diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Vegetarian diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Vegan diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Kosher diet	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Microbiological Parameters – For Tea			
1. Aerobic plate count	max 10,000 cfu/g		
2. Yeast & mould	max.1,000 cfu/g		
3. Total Coliforms	max.10 MPN/g		
4. E.coli	Absent / g		
5. Salmonella	Absent / 25 g		

Chemical Parameters for Tea

Moisture	Blending moisture below 8.5%	
Water Extract	min 32 % (m/m)	ISO 9768:1994
Total Ash	min. 4% (m/m) - max. 8% (m/m)	ISO 1575:1987
Water - soluble ash of total ash	min. 45% (m/m)	ISO 1576:1988
Alkalinity of water-soluble ash	min. 1.0% (m/m) - max. 3.0% (m/m)	ISO1578:1975
Acid insoluble ash	max. 1.0% (m/m)	ISO 1577:1987
Crude fibre	max. 16.5% (m/m)	ISO 15598:1999

	Accepted Limit	Test Method Ref.
1.	Iron – max. 500 mg/kg	AOAC: 975.03 (2007)
2.	Copper – max. 100 mg/kg	AOAC: 971.20 (2007)
3.	Lead – max. 2 mg/kg	AOAC: 972.25 (2007)
4.	Zinc - max. 100 mg/kg	AOAC: 969.32 (2007)
5.	Cadmium – max. 0.2 mg/kg	AOAC: 973.34 (2007)

(AOAC – Association of Official Analytical Chemists)

Pesticide Residue As per the tea board standard.

GMO advice – Tea :

All tea plants grown in Sri Lanka have been derived through conventional breeding techniques. New cultivars are being introduced to improve their yield, quality, pest and disease tolerance and other desirable characteristics. However, all these cultivars are produced through conventional hybridization techniques and traditional selection methods and made available to the tea growers. As a matter of policy, the Tea Research Institute of Sri Lanka (TRISL) does not engage in genetic manipulation research for crop improvement.

Irradiation :

Irradiation For the manufacture of our products, we do not use any ingredients that have been subject to irradiation.

Nanomaterials :

Our products contain no engineered nanomaterials according to the Regulation (EU) 1169/2011 article 2., Paragraph 2t and the Recommendation 200/696/EU. Labeling is not required.

Packaging Weight of the recyclable material contained in the packaging per package item (g)

Paper, carton	
Plastic	
Foam	
Other matters (Filter paper, Metalized pouch)	19.6g
Metal	255g

Packaging Description :

- 40(80g) Tea bags are packed into the Laminated metalized pouch then packed into metal canister then covered by poly cover and then two metal canisters packed into Paper carton – VV08 and 10(200g) biscuits pouch packed into paper canister then packed to paper carton – VV08 and six units of VV08 packed into master carton.

Other matters :

Storage conditions are kept. (First In First Out)

Change of versions : N/A

Note :

This product corresponds with all regulations of the European food legislation effective at present. All information is carefully drawn up and represents our current level of awareness. All statements concerning allergens are drawn up according to the information given by our supplier and are reinforced by internal steps.

Small differences cannot be avoided due to the craft production.

With the issue of this specification all former versions lose their validity.
This specification was prepared electronically and is valid without signature.