

Technical Data Sheet

Product: Green Tea Extract
Food Grade

Description: Solvent extraction of the dried unfermented leaves, followed by spray drying.

Ingredients: Green Tee (Camellia sinensis L (Family: Theaceae)

Origin: India

Physical & Chemical Parameters

Smell: Herbaceous
Taste: Bitter
Colour: Greenish brown powder

Solubility: Soluble in hot water
Total Polyphenols: min. 90%
Total Catechins: min 70%
Caffeine: max. 8%
Epi Galo Catechin Gallate: 40-44%

Residual Solvent Total: max. 25 ppm
Residual Acetone: max. 25 ppm
Residual Ethyl Acetate: max. 25 ppm

Heavy Metals

Lead: max. 2 ppm
Arsenic: max. 1 ppm
Cadmium: max. 1 ppm
Mercury: max. 1 ppm

Mycotoxins

Aflatoxing B1: max. 5 ppb
Aflatoxin (B1+B2+G1+G2) max. 10 ppb

Micro figures:

TPC	max.	1'000	cfu/g
Molds	max.	500	cfu/g
Yeast	max.	500	cfu/g
Coliforms	max.	5'000	cfu/g
E. Colis	max.	5	MPN/g
Salmonella		absent in 25g	

Allergen:

	Ingredient	Free from	With traces	Cross contamination
		ppm	ppm	ppm
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <10	<input type="checkbox"/> 10-100	<input type="checkbox"/> >100
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <100	<input type="checkbox"/> 100-1000	<input type="checkbox"/> >1000
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> < 8	<input type="checkbox"/> 8-80	<input type="checkbox"/> >80
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <25	<input type="checkbox"/> 25-250	<input type="checkbox"/> >250
Milk and products thereof incl. lactose	<input type="checkbox"/>	<input checked="" type="checkbox"/> <50	<input type="checkbox"/> 50-500	<input type="checkbox"/> >500
Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan	<input type="checkbox"/>	<input checked="" type="checkbox"/> <10	<input type="checkbox"/> 10-100	<input type="checkbox"/> >100
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Sesame and products thereof Sulphur dioxide and sulphites > than 10 mg/kg or 10 ml/litre expressed as SO2	<input type="checkbox"/>	<input checked="" type="checkbox"/> <10	<input type="checkbox"/> 10-100	<input type="checkbox"/> >100
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200

GMO:	None GMO according EC 1829/2003 and EC 1830/2003
Ionising rays:	The product or its ingredients did not undergo a treatment with ionising rays.
Shelf Life:	12 months after production
Storage conditions:	Store in original unopen packaging in a dry and cool (<25°C) place. Protect from direct light.
Packaging:	HDP Container All packaging materials are according EC Reg 1935/2004 and 10/2011
Customs tariff no.:	EU:
Kosher:	on request
Halal:	on request
Handling:	Voice contact with skin and eyes. Open, handle and store under sterile conditions. Can pick up microbial contamination from unhygienic environment.
Certification:	The product is produced according a GFSI-Standard.

This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.

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