

OREGANO - RUBBED AND DRIED OREGANO SPECIFICATION & TECHNICAL DATA SHEET



COUNTRY OF ORIGIN: TURKEY

Description: The dried, rubbed leaves of Oregano (*Oreganum vulgare*)

Packsize: 10 kgs nett weight in Paper Bags.

Physical Analysis:

- Particle Size: 92% minimum 0.8mm – 4,0mm
- Appearance: Discrete leaf particulates.
- Color: Light green to greyish green in colour, typical of dried Turkish Oregano.
- Flavour / Odour: Strongly aromatic with a warm but slightly bitter taste, characteristic of Oregano. Free from off flavours or odours.
- Foreign Material: As far as is reasonably practicable, free from foreign material.
- Taste: Aromatic, spicy, characteristic.

Processing:

- Harvested, sun dried separated from stalks and other foreign bodies, sieved, passed through magnets, packed, metal detected. (Up to 0-100 mm Fe : 1.0 Nfe 1.2 SS: 1.5).
- Processing Aids: None.

Chemical Specification:

- Moisture Content: Max 12%.
- Total Ash: Max 10%
- Acid Insoluble Ash: Max 2%
- Volatile Oil: Min 2.5 %
- Extraneous Matter: Max 1%

Microbiological Specification:

- Salmonella: Absent in 25g
- E. coli: <100 cfu/g
- Total plate: < 100.000 cfu/g
- Mould & Yeast: <5.0x10 cfu/g

Heavy metal :

In mg/kgn accordance with Commission Regulation (EU)2023/915 of April 25, 2023 regarding maximum permissible levels of certain contaminants in food and repealing Regulation (EC) No 1881/2006.

Maximum levels of PAH in µg/kg

- Benzo (a)pyren : <10
- Sum of benzo (a) pyrene, benzo (a) anthracene, benzo (b)fluoranthene and Chrysene: < 50

Shelf Life & Storage:

24 months if kept in dry, cool conditions in closed bags away from direct sunlight.

Fragments of insects and parasites:

Absent

Pesticides:

According to Regulation (CE) N° 396/2005 and its modifications

Pyrrolizidine Alkaloids:

In accordance with Commission Regulation (EU) 2023/915 of April 25, 2023 regarding maximum permissible levels of certain contaminants in food and repealing Regulation (EC) No 1881/2006