

Mexican Oregano Greek Cut

Product Specification

This product is prepared from Mexican Oregano Leaves that are triple cleaned and milled.

Physicals	Scientific Name	Lippi graveolens
Characteristics	Color	Gray, green
	Flavor/Aroma	Strong, bitter, herbal, slightly pungent
	Extraneous Material	Within FDA limits
	Origin	Mexico

Ingredients: Dried Mexican Oregano Greek Cut

Pack Size: 22 lbs.

Raw Materials: Whole, intact Mexican Oregano, having gray, green leaves and strong, bitter, herbal flavor. Oregano will not be derived from genetically modified seed stock (non-GMO).

Preservative: None

Moisture: < 10 %

Ash: < 9.5 %

Acid Insoluble Ash: < 2 %

Volatile Oil: 3.75-4%

Granulation: 5% Maximum on U.S. #10 / 5% Maximum thru a U.S. #40

Defects:	Foreign Material (<i>metal*, wood, fibers, paper, straw, string, plastic, etc</i>)	0%
	Extraneous Material (<i>stems, flowers, stones, dirt, sand, feathers, insects, etc</i>)	0%
	Evidence of bacterial, viral or fungal disease	0%

* Product is passed through a properly functioning metal detector capable of detecting and rejecting 1.5 mm Stainless Steel and 1.5 mm ferrous standards.

Microbiology: Testing will be performed by an independent laboratory in accordance with U.S. FDA's Bacteriological Analytical Manual &/or Compendium of Methods for the Microbiological Examination of Foods, 4th Ed.

- Salmonella ND/25 g
- Standard Plate Count < 1,000,000/g
- Generic E. coli < 10/g
- Yeast < 10/g
- Mold < 10,000/g

Certifications: Product will be Kosher Certified by an approved agency.

Packaging: Food grade sacks.

Labeling: Labels will contain product name; net weight; lot or tracking code; name and address of the manufacturer, packer or distributor accompanied by a qualifying phrase which states the firm's relation to the product (e.g., "manufactured for" or "distributed by"); Client's Purchase Order Number; country of origin and the Kosher logo.

Storage: This product shall be packed in containers suitable to maintain product integrity through normal shipping, storage and handling procedures. Store under cool (65°F), dry conditions. Finished products should be stored in a sealed container in a cool, dark, clean location, free of off odors, insects and rodents.

Shelf life: Up to 18 months.