

TECHNICAL DATA SHEET - OREGANO B2

Product: DEHYDRATED OREGANO

Scientific Name: *Origanum SPP.*

PRODUCT DESCRIPTION:

DESCRIPTION	SPECIFICATION
Appearance	Selected Dehydrated Oregano and broken Oregano Leaf fragments.
Color	Characteristic green and dark brown color of the product.
Flavor and Aroma	Typical of dried oregano.

PHYSICOCHEMICAL CHARACTERISTICS:

PARAMETER	LIMIT
MOISTURE	MAX 12%
FOREIGN MATTER (Stones, Sticks, Raffia, Dust) – B2 GRADE (Processed through air tunnel.	LESS THAN 1.5%
FOREIGN MATTER OF ANIMAL ORIGIN (Whole or Fragments)	LESS THAN 1.00%
OTHER FOREIGN MATTER	LESS THAN 2%
AFLATOXIN B1	LESS THAN 5 ppb
TOTAL AFLATOXINS (B1 + B2 + G1 + G2)	LESS THAN 10 ppb
ESSENTIAL OIL	MAX 1.5%
TOTAL ASH	15%
ACID INSOLUBLE ASH	4%

*The above values are based on the ASTA Spice Quality Manual and on analytical results obtained from export lots shipped by the company.

MICROBIOLOGICAL PARAMETERS:

PARAMETER	LIMIT
TOTAL AEROBIC PLATE COUNT	1 X 10 ⁶ UFC/g.
COLIFORMS	1 X 10 ⁴ UFC/g.
ENTEROBACTERIACEAE	1 X 10 ⁴ UFC/g.
ESCHERICHIA COLI	<3.0 NMP/g
BACILLUS CEREUS	<100 UFC/g
CLOSTRIDIUM PERFRINGENS	<10 UFC/g
MOLDS	1 X 10 ⁴ UFC/g.
SALMONELLA	ABSENT IN 50 g.

OTHER IMPORTANT RECOMMENDATIONS:

STORAGE RECOMMENDATIONS	
Temperature	20 °C
Humidity	70% max
Shelf Life	24 months