

## Product specifications

### *A.1 Camomile Flower requirements*

The paragraph provides an overview of the characteristics and requirements of the products and processes object of the supply of Camomile Flower.

#### **A.1.1 Botanic characteristics**

| Parameter                         | Unit of measure | Guide value | Limit value | Method of analysis                              |
|-----------------------------------|-----------------|-------------|-------------|---|
| Loss of drying                    | %               | 9 – 11      | 8 – 13      | Thermobalance: 2g, T 110°C to a constant weight |
| Ashes                             | %               |             | Max 13      | Muffle furnace: 1g, T 800°C, 8 hours            |
| Volatile essential Oil            | ml/100g         | Min 0,5     | Min 0,4     | Method . FU 10 <sup>th</sup> ed.                |
| Infestation                       |                 | Absent      | Absent      | Visual inspection                               |
| Vegetable impurities              | %               | Max 1       | Max 2       | Visual inspection                               |
| Mineral impurities                | %               | Max 0,5     | Max 0,5     | Visual inspection                               |
| Other impurities                  |                 | Absent      | Absent      | Visual inspection                               |
| Stem length                       | cm              | 1 – 2       | Max 3       | Measurement with decimetre ruler on 10g         |
| Stem above 3cm                    | %               | Max 3       | Max 5       | Measurement with decimetre ruler on 10g         |
| Size of (flower) heads (diameter) | mm              | (3 – 6)     | Max 8       | Measurement with decimetre ruler on 10g         |

### A.1.2 Analytical requirements

| Parameter            | Unit of measure | Guide value | Limit value   | Method of analysis        |
|----------------------|-----------------|-------------|---|---------------------------|
| Residues:            |                 |             |   |                           |
| Pesticides           | ppm             | Absent      | Conforms to REG. (EC) 396/2005 in its current version | GC multiresidual analysis |
| Aflatoxin B1         | ppb             | Ass./10g    | Max 2   | HPLC                      |
| B1,B2,G1,G2 as a sum | ppb             | Ass./10g    | Max 4   |                           |
| Ochratoxin           | ppb             | Ass./10g    | Max 3   | HPLC                      |
| Heavy metals         |                 |             |   |                           |
| Pb                   | ppm             | Max 0,5     | Max 5   | ICP-MS                    |
| Cd                   | ppm             | Max 0,2     | Max 1   |                           |

### A.1.3 Microbiological requirements

| Microbiological analysis | EHIA guidelines |             |             |  |
|--------------------------|-----------------|-------------|-------------|--|
| Parameter                | Unit of measure | Guide value | Limit value | Method of analysis   |
| Total bacteria charge    | UFC/g           | Max 10 E7   | Max 10 E8   | PCA 30°C, 72+/-3h, Ref ISO 4883  |
| Yeasts                   | UFC/g           | Max 10 E5   | Max 10 E6   | OGYE 22°C, 5 days, Ref ISO 7954  |
| Moulds                   | UFC/g           | Max 10 E5   | Max 10 E6   | OGYE 22°C, 5 days, Ref ISO 7954  |
| E.Coli                   | UFC/g           | Max10 E3    | Max 10 E4   | Coli ID 37+/-1°C, 24+/-2h<br>AfnorBio12/19-12/06<br>ISO16642-2:2001  |
| Salmonella spp           |                 | Absent/125g | Absent/125g | BPW 37+/-1°C, 18+/-2h<br>RVS 41,5+/-1°C, 24+/-3h e<br>NKTtn 37+/-1°C, 24+/-3h<br>XLD 37+/-1°C, 24+/-3h e<br>BGAm 37+/-1°C, 24+/-3h<br>UNI-EN-ISO 6579:2004 |
| EBT                      | UFC/g           | Max 10 E7   | Max 10 E8   | VRBGA37+/-1°C, 24+/-2h   |
| Bacillus cereus          | UFC/g           | Max 10 E4   | Max 10 E5   | ISO 7932   |



#### **A.1.4 Allergens**

The product should be free from any allergens and comply with EEC 2003/89 and following modifications.

#### **A.1.5 GMO**

The product should be free from any genetically modified organism and comply with ECC 1829/2003 and 1830/2003.

#### **A.1.6 Additional notes**

All of the stages of cultivation, production, storage and delivery of the product must respect the hygiene requirements and protect the qualitative aspects of the product (implementation Reg. 852/2004 concerning hygiene of food products).

The product must not undergo treatments not allowed by Italian law (e.g. smoking, radiation).

The product must be packed in clean dry boxes, suitable for food contact in accordance with REG. (EC) 1935/2004 and new: re-usable packaging materials are not allowed.

Packaging materials are stored in a clean dry place free from pests and inaccessible to farm and domestic animals and birds. It is stored in such a way that it should not be contaminated with for example chemical substances (e. g. cleaning agents, smoke) and foreign materials: packaging material should be inspected prior to use.

Labelling must be clear and appropriate the details on the label should be sufficient to facilitate lot traceability.

The transport vehicles are clean and in good condition in order to protect the product from contamination by pests, foreign matters and chemical substances.

## ***A.2 Sifted Camomile requirements***

The paragraph provides an overview of the characteristics and requirements of the products and processes object of the supply of Sifted Camomile.

### **A.2.1 Botanic characteristics**

| <b>Parameter</b>                            | <b>Unit of measure</b> | <b>Guide value</b> | <b>Limit value</b> | <b>Method of analysis</b>                       |
|---|------------------------|--------------------|--------------------|---|
| Loss of drying                              | %                      | 8 – 11             | Max 12             | Thermobalance: 2g, T 110°C to a constant weight |
| Ashes                                       | %                      |                    | Max 13             | Muffle furnace: 1g, T 800°C, 8 hours            |
| Volatile essential Oil                      | MI/100g                | Min 0,3            | Min 0,25           | Method . FU 10 <sup>th</sup> ed.                |
| Infestation                                 |                        | Absent             | Absent             | Visual inspection                               |
| Vegetable impurities                        | %                      | Max 1              | Max 1              | Visual inspection                               |
| Mineral impurities                          | %                      | Absent             | Absent             | Visual inspection                               |
| Other impurities                            |                        | Absent             | Absent             | Visual inspection                               |
| Powder (< sifted 650 mesh/cm <sup>2</sup> ) | %                      | Max 3              | Max 5              | Sieve – net mesh aperture 0,35 mm               |

### **A.2.2 Analytical requirements**

| <b>Parameter</b>     | <b>Unit of measure</b> | <b>Guide value</b> | <b>Limit value</b>                                    | <b>Method of analysis</b> |
|----------------------|------------------------|--------------------|---|---------------------------|
| Residues:            |                        |                    |   |                           |
| Pesticides           | ppm                    | Absent             | Conforms to REG. (EC) 396/2005 in its current version | GC multiresidual analysis |
| Aflatoxin B1         | ppb                    | Ass./10g           | Max 2   | HPLC                      |
| B1,B2,G1,G2 as a sum | ppb                    | Ass./10g           | Max 4   |                           |
| Ochratoxin           | ppb                    | Ass./10g           | Max 3   | HPLC                      |
| Heavy metals         |                        |                    |   | ICP-MS                    |
| Pb                   | ppm                    | Max 0,5            | Max 5   |                           |
| Cd                   | ppm                    | Max 0,2            | Max 1   |                           |



## A.2.3 Microbiological requirements

| Microbiological analysis | EHIA guidelines |             |             |  |
|--------------------------|-----------------|-------------|-------------|--|
| Parameter                | Unit of measure | Guide value | Limit value | Method of analysis   |
| Total bacteria charge    | UFC/g           | Max 10 E7   | Max 10 E8   | PCA 30°C, 72+/-3h,<br>Ref ISO 4883   |
| Yeasts                   | UFC/g           | Max 10 E5   | Max 10 E6   | OGYE 22°C, 5 days,<br>Ref ISO 7954   |
| Moulds                   | UFC/g           | Max 10 E5   | Max 10 E6   | OGYE 22°C, 5 days,<br>Ref ISO 7954   |
| E.Coli                   | UFC/g           | Max10 E3    | Max 10 E4   | Coli ID 37+/-1°C, 24+/-2h<br>AfnorBio12/19-12/06<br>ISO16642-2:2001  |
| Salmonella spp           |                 | Absent/125g | Absent/125g | BPW 37+/-1°C, 18+/-2h<br>RVS 41,5+/-1°C, 24+/-3h e<br>NKTTn 37+/-1°C, 24+/-3h<br>XLD 37+/-1°C, 24+/-3h e<br>BGAm 37+/-1°C, 24+/-3h<br>UNI-EN-ISO 6579:2004 |
| EBT                      | UFC/g           | Max 10 E7   | Max 10 E8   | VRBGA37+/-1°C, 24+/-2h   |
| Bacillus cereus          | UFC/g           | Max 10 E4   | Max 10 E5   | ISO 7932   |

#### **A.2.4 Allergens**

The product should be free from any allergens and comply with EEC 2003/89 and following modifications.

#### **A.2.5 GMO**

The product should be free from any genetically modified organism and comply with ECC 1829/2003 and 1830/2003.

#### **A.2.6 Additional notes**

All of the stages of cultivation, production, storage and delivery of the product must respect the hygiene requirements and protect the qualitative aspects of the product (implementation Reg. 852/2004 concerning hygiene of food products).

The product must not undergo treatments not allowed by Italian law (e.g. smoking, radiation).

The product must be packed in clean dry boxes, suitable for food contact in accordance with REG. (EC) 1935/2004 and new: re-usable packaging materials are not allowed.

Packaging materials are stored in a clean dry place free from pests and inaccessible to farm and domestic animals and birds. It is stored in such a way that it should not be contaminated with for example chemical substances (e. g. cleaning agents, smoke) and foreign materials: packaging material should be inspected prior to use.

Labelling must be clear and appropriate the details on the label should be sufficient to facilitate lot traceability.

The transport vehicles are clean and in good condition in order to protect the product from contamination by pests, foreign matters and chemical substances.