

<u>PRODUCT:</u>	Flavored black tea, vanilla flavor VANILLE
25 TEABAGS (Ref.4575) 500 TEABAGS (Ref.7986)	24 TEABAGS (Ref.4992) LOOSE 1KG (Ref.553) from batch A85
<u>PREPARATION OF THE INFUSION:</u>	4/5 minutes - 90°C
<u>PRODUCT APPEARANCE:</u>	Whole leaf
<u>APPEARANCE OF THE INFUSION:</u>	Brown, orange red
<u>TASTE OF THE INFUSION:</u>	Warm liquor with vanilla notes (Bourbon typed)
<u>INGREDIENTS:</u>	Black tea (Camellia sinensis), vanilla flavor
<u>MANUFACTURING METHOD:</u>	Orthodox black tea
<u>ORIGIN(S)¹:</u>	CHINA
<u>LEGISLATION(S) OF FLAVORING:</u>	
FLAVOR = contains flavoring substances obtained by chemical synthesis. Regulation n°1334/2008/CE and all modified appendixes. Complies with European and Japanese legislations. NATURAL VANILLA FLAVOR = contains natural flavoring preparations and substances. Regulation n°1334/2008/CE and all modified appendixes. Complies with European and Japanese legislations.	
<u>PESTICIDES RESIDUES:</u>	In line with the regulation (EC) n°396/2005 and all modified appendixes, suitable for human consumption.
<u>RADIOACTIVE RAYS FOR STERILISATION:</u>	No
<u>ALLERGENS STATUS:</u>	Doesn't require a labelling relative to the presence of allergens in term of INCO Regulation (EU) n°1169/2011 of the European Parliament (concerning the food information to consumers).
<u>G.M.O. STATUS:</u>	Doesn't require a labelling relative to the presence of G.M.O. in terms of the regulation CE 1829/2003 and CE 1830/2003.
<u>MANUFACTURING PROCESS:</u>	See attachment(s) "Orthodox black tea", "Flavoring"
<u>STORAGE CONDITIONS:</u>	Protection against air and light.
<u>BEST BEFORE END:</u>	3 years

Microbiological standards

Total Viable Count (TVC) < 1.10⁷ UFC/g ; Yeasts / Moulds 1.10⁴ / 1.10⁵ UFC/g ; Salmonella : Absence in 5*25g ; Escherichia Coli < 1.10² UFC/g

¹: "In order to guarantee a constant taste of tea, various origins of raw materials can be used"