Email: technical@camstar.co.uk Web: www.camstar.co.uk Company Registration No: 1413300 (Registered in England & Wales)

FINAL PRODUCT SPECIFICATION

Product Code:	CP51OR
Product Name:	Oregano Rubbed Steam Treated
Version No:	16

General Information

Product Description:	The dried, rubbed and steam treated leaves of Oregano which have not undergone fumigation or irradiation treatment.
Latin Name:	Origanum vulgare and Origanum onites
Country of Origin:	Turkey
Pack size:	10kg
Appearance/Colour:	Discrete green to brown particulates
Flavour/Odour:	Strongly aromatic, warming, slight bitter taste
Particle Size:	Typically 1-4mm
Extraneous Matter:	≤2%

Chemical Standards

Test	Units	Specification
Moisture	%	≤12
Ash Total	%	≤10
Acid Insoluble Ash	%	≤2
Volatile Oil	%	≥0.5

Microbiological Standards

Test	Units	Specification
Total Viable Count	Cfu/g	≤50,000
Coliforms	Cfu/g	≤100
E-Coli	Cfu/g	≤10
Salmonella spp	g	Absent in 25g
Yeasts	Cfu/g	≤500
Moulds	Cfu/g	≤500

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Nutritional Information

Typical Constituent per 100g		Method of Analysis or Source of
	1	Information
Energy kJ	1108	Calculated
kcal	265	USDA, Release April 2018
Fat	4.28	USDA, Release April 2018
of which		
saturates	1.551	USDA, Release April 2018
mono-unsaturates 0.716		USDA, Release April 2018
polyunsaturates 1.369		USDA, Release April 2018
Carbohydrates 68.92		USDA, Release April 2018
of which		
sugar	4.09	USDA, Release April 2018
Fibre 42.5		USDA, Release April 2018
Protein 9.0		USDA, Release April 2018
Sodium	25mg	USDA, Release April 2018

Packaging Information

Item	Material/Description	
Tertiary Packaging	4-way entry pallet, 1200mm x 1000mm	
Outer Packaging	Kraft Paper Sack	
Food Contact Packaging	Polythene Liner	
Label Information	Product Name, Batch Number, Net Weight & Best	
	Before End Date	

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Storage and Shelf Life Information

Recommended Storage Conditions	Keep in dry, cool conditions away from direct heat and
	sunlight
Shelf Life from Manufacture	24 Months
Shelf Life Remaining on Delivery	6 Months

Suitability Information

	Suitable (Y/N):	Certified (Y/N):
Halal	Υ	Υ
Kosher	Υ	Υ
Vegetarians	Υ	N
Ovo-lacto vegetarians	Υ	N
Vegans	Υ	N
Coeliacs	N	
Diabetics	Y	N
Organic	N	

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Allergen Information

Allergen	Does the product contain? (Y/N)	Present at Production Site (Y/N)	Shared Process Line (Y/N)	Comments
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	N	N	
Crustaceans and products thereof	N	N	N	
Eggs and products thereof	N	N	N	
Fish and products thereof	N	N	N	
Peanuts and products thereof	N	N	N	
Soybeans and products thereof	N	Y	N	Controls in place
Milk and products thereof (including lactose)	N	N	N	
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio nut, Macadamia/Queensland nut and products thereof	N	N	N	
Celery and products thereof	N	Υ	Υ	Controls in place
Mustard and products thereof	N	Υ	Υ	Controls in place
Sesame seeds and products thereof	N	N	N	
Sulphur dioxide and sulphites (added) at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	N	N	N	
Lupin and products thereof	N	N	N	
Mollusc and products thereof	N	N	N	

Camstar Herbs Ltd request that all manufactures take all reasonable and practical precautions to prevent cross contamination of any allergens. Details of allergen management controls relating to the manufacture of this product are available upon request.

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Warranty

This specification has correct and accurate to the best of our knowledge at the time of completion.

We warrant that we will take all reasonable precautions to ensure that all foods, food products or packaging materials intended for food use meet the requirements of Acts, Regulations and Orders applicable in the EU/UK.

This is including but not limited to the following:

The Food Safety Act 1990' and all relevant amendments and regulations.

The Food & Environment Protection Act 1985' and all relevant amendments and regulations.

The Plastic Materials & Articles in Contact with Food Regulations 1992' and all relevant amendments and regulations.

Camstar Herbs Ltd does not knowingly supply, use or handle any genetically modified ingredients or derivatives. Most of the products we handle are not implicated with regard to GMOs, and we take great care in sourcing ingredients to ensure that we maintain our GM free status.

Camstar Herbs Ltd does not knowingly supply, use or handle any irradiated materials.

Specification Agreement

Camstar Herbs Ltd		
Signed:	Name: Joanne Cox	
Position: Specifications Technologist	Date: 23.07.2021	Please sign and return the signed page of this
Customer Agreement		specification within 14 days
Signed:	Name:	of receipt. If we do not receive this page within 14 days we will deem this specification has been
Position:	Date:	accepted.

Chestnuts Farm, Eye, Suffolk, IP23 7HL.
Ph: +44 (0) 1379 870669, Fax: +44 (0) 1379 870683,
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History of Amendments

Issue No	Page	Revised Content	Revised Date	Revised By
14	1	Addition of Origanum onites to latin name, updated spec format	12/03/2019	LS
15	All	Update to new spec format. Remove sesame from allergen section as no longer used in the manufacturing site	23/04/2021	LS
16	3	Updated to show not suitable for Coeliacs	23/07/2021	JC