



PRODUCT SPECIFICATION SHEET

PURPLE LU (ORGANIC)

<u>PRODUCT INFORMATION</u>	
Product Name:	Purple tea LU
Botanical Name:	Camellia Sinensis
Country of origin:	Kenya
Manufacturer:	Gatanga industries limited
Status:	Organic
Part of plant:	Leaf
Shelf life:	3 years after date of manufacture
Storage:	Store in a dry cool place away from direct sunlight and moisture, on a pallet 3M away the wall. Not over 86° F(30°C) This product is hygroscopic and tends to harden when exposed to warm temperatures. The color and taste, of the product, may be affected by prolonged exposure to warm temperature.
Picture of product:	

PRODUCT QUALITY ANALYSIS-PURPLE TEA LU

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Physical parameters		Maximum chemical parameters	
Characteristics	Requirements	Characteristics	Requirements
Appearance:	gorgeous well-rolled leaf	Total ash, % mass fraction	8 max 4 min
Texture:	Hard-rough feeling	Water soluble ash, % mass fraction of total ash	45 Min
Flavor:	a pleasant, sweet and woodsy flavor.	Alkalinity of water-soluble ash (as KOH), % mass fraction	1,0 min ^a 3,0 max ^a
Particle size	Whole leaf rolled LU method.	Acid-insoluble ash, % mass fraction	1.0 max.
Moisture content % mm	7.0 Maximum	Crude fibre, % mass fraction	16,5 max
		Total catechins, % mass fraction	7 min.
		Total polyphenols, % mass fraction	22min
		Ratio total catechins to total polyphenols, mass fraction	0.3 min.
		Total monomeric anthocyaninns, mg/L	75 min

Heavy metals, physical contaminants and iron fillings limits -PURPLE TEA LU

Maximum heavy metals limits		Maximum physical contamination limits	Iron fillings limits	
Parameter	Limits	Purple tea should be free from any physical contamination	Parameter	Limits
Arsenic (As), ppm, max	0.1		Iron fillings, ppm max	50ppm
Cadmium (Cd) ppm, max	0.1			
Lead (Pb) ppm, max	0.1			
Mercury (mg/kg)	Absent			

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Microbial and aflatoxin limits-PURPLE TEA LU

Maximum Microbial limits		Maximum mycotoxin limits	
Type of micro-organism	Limit	Aflatoxin B1(µg/kg)	<0.5
Yeast cfu/ g, max	10^3	Aflatoxin B2(µg/kg)	<0.5
Moulds cfu/ g, max	10^4	Aflatoxin G1(µg/kg)	<0.5
Staphylococcus aureus cfu/ g, max	< 10^3	Aflatoxin G2(µg/kg)	<0.5
E. Coli, cfu/ g, max	<10	Total Aflatoxin (µg/kg)	<0.5
Salmonella spp, cfu/ 25 g, max	Absent	Ochratoxin A (µg/kg)	<0.5
Bacillus cereus	<10		

ALLERGEN STATEMENT

Gatanga industries limited supplies a range of products of which raw materials suppliers are approved. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedure.

Product is free from nuts, sesame, milk, eggs, soya, gluten, yeast, celery, mustard, sulphite, lupin, rice, azo dye, artificial color, preservatives, palm oil, crustaceans and fish.

Product is suitable for vegetarians

PRODUCT NUTRITIONAL PROFILE-PURPLE TEA LU

Nutritional Profile of Purple Tea Extract

Item	Per 100g edible portion	Analysis Method
Energy	377kcal	Modified Atwater method *
Protein	12.0g	Combustion method
Fat	2.2g	Acid degradation
Carbohydrate	77.0g	Calculation: 100 – (water + protein + fat + ash)
Sodium	22.4mg	Atomic absorption spectrophotometry
Sodium Chloride Equiv	<0.1g	Sodium equiv. value
Anthocyanins	75Mg/l	AOAC 2005
Ash	3.9g	Direct incineration
Caffeine levels	8.8milligrams	
Fiber	0.6g	Prosky method

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GATANGA INDUSTRIES LTD
P.O BOX 1919, 01000- THIKA
Telephone: 0722258626
Email address: info@gatangaindustries.co.ke

Various available pack size and dimensions

	Plain tea sack 2ply valve type size 112 x 72 x 18cm For bulk (35kgs)	
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Certifications

EU-Organic certification (control union certification)	
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