



# OREGANO

Document No	ZS-HG-OREG-2022-01
Publishing Date	10.08.2020
Revision No	03
Revision Date	12.11.2021
Page No	1 of 2

**PRODUCT NAME:** Oregano Pure  
**INGREDIENTS:** 100% Oregano  
**TASTE / ODOUR:** Odor and taste are characteristic of the product, with a regional aroma.  
**COLOR:** Color ranges from brownish green to light green.  
**SIZE\*:** Ranges between 30mesh(0.595mm) to 6 mesh(3.360mm)  
**ORIGIN:** Türkiye  
**DEFINITION:** Oregano is a Mediterranean herb that grows between 20 and 80 cm in height. It has been widely used for culinary and medicinal purposes for centuries. As a vital ingredient in Mediterranean and various other cuisines, it is commonly used in pizza, pasta sauces, grilled meats, salads, and many other dishes. Oregano tea and oregano oil are also popular for their medicinal and antiseptic properties. The flavor of oregano is essential in many mixed herb blends, and its intensity and profile can vary significantly depending on the climate and region where it is grown.

## CHEMICAL CHARACTERISTICS:

**Moisture:** 12% max.  
**Total Ash:** 10% max.  
**Essential Oil\*:** 1,0-3,0%  
**Acid Insoluble Ash:** 2% max.  
**Pesticides\*:** May contain pesticides in the limits of

REGULATION(EC) NO 396/2005

**Pyrrrolizidine Alkaloids\*:** May contain PA in the limits of REGULATION(EC) NO 1881/2006

**Heavy Metals\*:** May contain heavy metals in the limits of  
REGULATION(EC) NO 1881/2006

## MICROBIOLOGICAL CHARACTERISTICS:

**Enterobacteriaceae:**  $10^3$  cfu/g max..  
**E.coli:**  $10^1$  cfu/g max.  
**B.cereus:**  $10^2$  cfu/g max.  
**Salmonella:** negative/25g  
**Yeast:**  $10^6$  cfu/g max  
**Mould:**  $10^6$  cfu/g max.  
**S.aureus:**  $10^4$  cfu/g max.  
**TPC:**  $10^7$  cfu/g max.

**ALLERGEN AND GMO DECLARATIONS:** The product is GMO-free and does not contain any allergens. In our facility, storage areas, production lines, and packaging materials are all free from allergens. Additionally, our staff is thoroughly trained in allergen awareness and allergen-free production practices.



# OREGANO

Document No	ZS-HG-OREG-2022-01
Publishing Date	10.08.2020
Revision No	03
Revision Date	12.11.2021
Page No	2 of 2

**MAGNETS:** In our facility, heavy-duty magnets (10,000 gauss) are installed in both production and packaging lines to ensure the removal of metal contaminants.

**STORAGE:** The product is being stored in an area which is cool, dry, and free of insects, rodents, and birds, and being inspected every 2 hours according to our HACCP plan for storage areas.

**LABELING\*:** We are using our standard labeling and batch number system to provide traceability. It should be acceptable for the TGK Labelling Declaration.

**TRANSPORT / SHIPPING\*:** Shipments are carried out using 40'HC, 40'DC, and 20'DC containers, as well as standard trucks, depending on the destination and volume.

**SHELF LIFE:** The shelf life of our products is 2 years, provided they are stored properly in well-ventilated, enclosed environments—away from contaminants, insects, rodents, direct sunlight, excessive moisture, and heat.

**FUMIGATION\*:** We use fumigation tablets at the customer's request. The fumigation process is not recommended for organic products.

**REGULATORY COMPLIANCE:** All products are manufactured in accordance with the TGK Spices Declaration, TGK Contagion Declaration, and Turkish Government Food Rules.

\* Can vary on customer request.

\*\* If there is a feature not specified above, a mutual confirmation shall be obtained.