

OREGANO RUBBED SPECIFICATION

Document No	03.1.09SP-01
Release Date	31.12.2024
Revision No	01
Revision Date	26.06.2025
Page No	1 / 3
Last reviewed date	15.01.2026

1. Product information		Definition
Product Description		Origanum is a mixture of whole, pieces or ground (leaves, flowers and shoot tips) which are crumbled and separated from their stems after being dried under the shadow or mechanically (at 35 ° C at most) in accordance with the technique.
Production Method		Oregano is obtained by collecting species belonging to the genus Origanum. After the oregano harvested in accordance with its technique, it is dried and blended in a clean and shady place with a laying thickness not exceeding 20 cm. Properly dried oregano is purchased according to the Velibaba standards. The leaves and flowers of the oregano that come to the facility are subjected to appropriate cleaning, screening, breaking, grinding, magnetization, metal detector and filling processes.
Ingredient		Oregano (Origanum Onites)
Origin		Plant origin
Consumption Method		It is suitable for consumption and use by individuals aged 2 year and older.
Intended Use		This is the final product and is suitable for direct consumption and use.

2. Sensoral Properties		Definition
Appearance - Colour - Odour Taste		Dried oregano shall have a characteristic colour varying from pale greyish yellow to dark green, taste (sharp and bitter) and aroma, should not have foreign odor and taste, and should not contain spoiled grains.

3. Physical and Chemical Properties		
Properties	Limits (%)	Methods
Foreign Material [Harmful Items (glass, wood, metal, hard plastic, hair, jewelry, watches, animal products)]	0	(13.02PR-01) Quality Control Procedure
Vegetable Impurities (impurities of plant origin such as stems, branches, flowers, seeds) (Maximum)	3,0	(13.02PR-01) Quality Control Procedure
Moisture (Maximum)	12,0	(13.02PR-01) Quality Control Procedure
Total Ash, Dry Basis (Maximum)	9,0	TS 2131 / ISO 928
Acid-Insoluble Ash, Dry Basis (Maximum)	2,0	TS 1128/ ISO 763
Volatile Oils, Dry Basis (Minimum)	2,5	(13.02PR-01) Quality Control Procedure
Bulk Density (g/ L)	110-120	(13.02PR-01) Quality Control Procedure

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Page No	2 / 3
Last reviewed date	15.01.2026

The above specifications and limits have been determined in reference to the Turkish Food Codex Regulation on Spice Legislation.

4. Microbiological Properties

Microorganism	Limits		Methods
Koagulaz pozitif stafilocoklar	10^3	10^4	EN/ISO 6888-1 or 2
<i>B. cereus</i>	10^3	10^4	EN/ISO 7932
<i>Salmonella</i>	0/25 g-mL		EN/ISO 6579

n = number of units comprising the sample; c = number of sample units giving values between m and M.

It has been prepared according to the Turkish Food Codex Microbiological Criteria Regulation and the European Union (EC) No 2073/2005 legislation for food products

5. Certain contaminants, Heavy Metal and Pesticide

Name / Parameter	Value *1	Method / Referans
Lead (Pb)	1,0 mg/kg	Accredited method
Nickel	1,2 mg/kg	Accredited method
Pyrrolizidine alkaloids (Europe) (max)	1000 µg/kg	Accredited method
Polycyclic aromatic hydrocarbons (PAHs)	Benzo(a)pyrene: 10,0 µg/kg Total PAHs: benzo(a)pyrene, benz(a) anthracene, benzo(b) fluoranthene and chrysene 50,0 µg/kg	Accredited method
Ochratoxin A	10 µg/kg	Accredited method
Pesticide	Regulation limits	Accredited method

The limits specified in the Turkish Food Codex Regulation on Maximum Residue Limits of Pesticides and the Turkish Food Codex Contaminants Regulation. AB Pesticide Maximum Residue Limits-EC No: 839/2008 / AB Heavy Metal LexUriServ-EC No 2023/915

**1 All limits are specified based on the product's wet basis. When interpreting the analysis results, the dehydration factor should be applied in accordance with the European Spice Association Quality Minima Document Rev. 5, adopted at the meeting of the Technical Commission on 27 October 2015*

6. GMO Information

Our product has not contain GMOs.

It complies with the Regulation on Genetically Modified Organisms and Their Products and the EU (EC) No 1829/2003 Genetically modified food and feed legislation criteria.

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	<h1>OREGANO RUBBED SPECIFICATION</h1>	Document No 03.1.09SP-01 Release Date 31.12.2024 Revision No 01 Revision Date 26.06.2025 Page No 3 / 3 Last reviewed date 15.01.2026

7. Allergen Information

"Our product does not contain the 14 allergens specified in the Annex of the Turkish Food Codex Food Labelling and Consumer Information Regulation (Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts, Celery, Mustard, Sesame, Sulphur dioxide, Lupin, Molluscs)."

8. Information about radiation

This product is not irradiated or does not contain irradiated ingredients.

9. Origin Information

The origin of oregano is Turkey.

10. Storage Conditions and Package Information

Storage Conditions	<i>It should be stored in a cool and dry environment away from sunlight</i>
Packaging Type	<i>In Kraft, laminated PP sacks or PP sacks</i>
Quantity Tolerance	<i>Weight tolerances of our products are provided in accordance with the Regulation on Net Quantity Determination of Prepackaged Products on the Basis of Weight and Volume and the European Union Council Directive 76/211/EEC</i>
Shelf Life	<i>Two years, the product has to be kept away from sunlight in a cool and dry environment</i>

11. Record Retain Time

The retention period of records related to this product in our business is 3 years. If you have a situation where you can give the product a shelf life that exceeds this, please let us know.

12. Legislation

Our products are produced in accordance with Turkish Food Codex and European Union regulations. If you have limits other than these, it must be reported to our firm.

13. Limits of Foreign-body detection equipment

*After the products are packaged, they are passed through the metal detector. Sensitivity of test kits of our metal detector device:
0.8 mm Fe, 0.8 mm NonFe, 1.2 mm SS*

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