

Product Description

Product Name: **Oregano**

Description:

The dried Oregano leaves (*Origanum Vulgare L*) leaves are light green to dark green color, free of yellow or brown leaves and impurities; they are very fragrant and have an extraordinary power of flavor. The aroma and flavor they provide make them pleasant for the smell and palate and promotes digestion. We have implemented a quality system HACCP and ISO 9001 Certification which allows us to provide safe food required by the final consumer within the requirements of BMP, cleaning and sanitation products that ensure high quality standards.

Features:

Petioles or stems

Foreign Matter: appearance

Odor: Color: Taste

Microbiological: E. Coli

Total Coliforms: Salmonella in 25g:

10% max 1% max (Sand, Earth)m

Oval leaves, whole and halves

Characteristic aromatic

Light green to dark green

Characteristic bitter tones

3<MPN/g < 1.00 MPN/g; Absence

1% min. 12 % max. 12 % max. 2 % max.

Chemistry: Volatile oil

Total ash: Humidity: Ash insoluble in acid:

Quality: the product must meet the highest standards of quality applied to the manufacture of foods, food ingredients, medicine and pharmaceuticals. Our product is sampled and inspected in accordance with our quality plan.

Packaging: in bags of 2 sheets of paper with a capacity of 12.5 Kg of oregano on each bag