



RAW MATERIAL SPECIFICATIONS

PRODUCT NAME	Chamomile flower - whole I. quality (Chamomillae flos - tot. I. class)
DESIGNATION	231219-63/1/2834

SUPPLIER INFORMATION

Supplier name	Ekokoza s.r.o
Address including country	Fryčovice 297, 73945, Fryčovice
Phone and emergency contact	605779993
e-mail	eshop@ekokoza.cz

II. PRODUCT DETAILS

Composition (in descending order)	Chamomile flower - whole I. quality (Chamomillae flos - tot. I. class)	100%
Country of origin	Croatia	
Package weight	stated on the packaging	
Packaging method and materials used	Packaging in paper bags, possibly with internal PE	
Method of marking the product (format)	231219-63/1/2834	
Product durability	12/19/2026	
Storage conditions: recommended temperature, humidity, storage space	It is stored at ordinary temperatures, protected from moisture, foreign odors and direct sunlight.	

Microbiological parameters monitored by the supplier	Required by legislation (indicate the number of the legal regulation)	Own limits	Frequency of analyses
Salmonella	negative	none	
E-coli	<10	By law	
Physico-chemical parameters	Required by legislation (indicate the number of the legal regulation)	Own limits	Frequency of analyses
Humidity:	Up to 12%		
Storage temperature:	Up to 25 °C		
Contamination limits	Required by legislation (indicate the number of the legal regulation)	Own limits	Frequency of analyses
Genetically modified organisms	NO		
Pesticides	According to analyzes from certified laboratories and legally established values for food operations.		



Allergological information:

It is very important that the information below is true and that there are no unauthorized changes in the raw materials used and in the product formula. Complete the data on allergenic components present in the raw material (in the recipe) as well as data on allergenic components that may be present in the raw material due to cross-contamination (same production equipment, etc.)

*** Mark with a cross the allergens contained in the raw material or in possible cross-contamination**

	RAW MATERIAL CONTAINS		POSSIBLE CROSS CONTAMINATION	
	YES	NO	YES	NO
	1. cereals containing gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. crustaceans and their products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3. eggs and egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4. fish and products from	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
groundnut kernels (peanuts) and products 5. of them	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6. soy and its products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7. milk and milk products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8. dry nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
9. celery and its products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10. mustard and its products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11. sesame and its products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SO2 and sulphites in concentrations higher than 10 mg/kg expressed as SO2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12.				
13. lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14. molluscs and their products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

***Mark the corresponding variant with a cross**

Nutritional information (indicate declared or known)

found:

analytic

by calculation

Energy value per 100 g	<input type="text"/>	kcal
	<input type="text"/>	KJ
Fats	<input type="text"/>	G
- saturated fatty acids	<input type="text"/>	G
- monounsaturated fatty acids	<input type="text"/>	G
- polyunsaturated fatty acids	<input type="text"/>	G
Calcium	<input type="text"/>	G
- sugars	<input type="text"/>	G
- polyalcohols	<input type="text"/>	G
- starches	<input type="text"/>	G

Mineral substances and vitamins:

state the declared:



Fiber G

Proteins G

Salt G

Other declared: The supplier declares that all conditions are met Regulation No. 395/2005 on maximum levels of pesticide residues and checks this randomly in external laboratories, as well as microbiological and physico-chemical factors and all with regard to EC Regulation 1334/2008.

Has the product been irradiated with ionizing radiation? YES x NO

Is the product certified? YES NO

If YES, please indicate specific certification e.g. BIO, Fair Trade,.....

Is the product produced in a certified system? YES NO

If YES, state the specific standard, e.g. ISO, HACCP, IFS, BRS, FSSC

HACCP certification

III. PRODUCTION DETAILS

Foreign object control methods during the production of this product

***Mark the corresponding variant with a cross**

sieve magnet	metal detector	x-ray
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

other, please describe:

manual acceptance and quality control

IV. BINDING SPECIFICATION

The supplier undertakes to immediately inform the authorized representative of all changes regarding the composition, packaging, design or production technology of the raw material before its delivery. At the same time, it undertakes to cooperate in the modification of this specification. The supplier declares that the raw material is harmless to health and complies with applicable national and European legislation. The undersigned accepts responsibility for the correctness of the information given in this raw material specification.



Date: 14/02/2024

Date: