



**Your Supplier of  
Spices &  
Dehydrated Vegetables**



21A, Chemin de l'Aviation  
Pointe-Claire (Québec)  
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[www.cellfoods.com](http://www.cellfoods.com)

## PRODUCT SPECIFICATION

**PRODUCT CODE :** 1-070-00

**PRODUCT NAME :** THYME WHOLE

**PRODUCT DESCRIPTION :** Dried leaves and flowering tops of Thymus Vulgaris, used for flavouring purposes (spice).

**COUNTRY OF ORIGIN :** Raw Material : Morocco  
Manufactured : Canada

**LIST OF INGREDIENTS :** Thyme.

### CHEMICAL & PHYSICAL PROPERTIES :

|                     |   |                           |
|---------------------|---|---------------------------|
| Appearance:         | Greyish to greenish-brown small leaves.                   | (Visual)                  |
| Flavour & Aroma:    | Fragrant, aromatic odour; warm, quite pungent taste.      | (Organoleptic)            |
| Moisture:           | 9.0 %   | maximum (ASTA Method 2.1) |
| Total Ash:          | 12.0 %  | maximum                   |
| Acid Insoluble Ash: | 5.0 %   | maximum                   |
| Volatile Oil:       | 0.9 mL/100g   | minimum (ASTA Method 5.2) |
| Added sugars:       | 0 g/100g  |                           |
| Foreign Material:   | Free as far as it is possible by current technical means. |                           |

### MICROBIOLOGICAL SPECIFICATIONS :

|                       |          |         |         |                |
|-----------------------|----------|---------|---------|----------------|
| Standard Plate Count: | 100 000  | cfu/g   | maximum | (AOAC #986.32) |
| Yeast & Mold:         | 100      | cfu/g   | maximum | (AOAC #995.21) |
| Coliforms:            | 100      | cfu/g   | maximum | (AOAC #990.11) |
| E.Coli:               | Negative | in 10 g |         | (AOAC #990.11) |
| Salmonella:           | Negative | in 25g  |         | (AOAC #010803) |

### PACKAGING, STORAGE AND SHELF-LIFE :

Blue polyethylene lined cartons or other suitable packaging specified by the customer.  
Storage should be at ambient temperature adapted to dry products, in sealed containers, to provide for a shelf life of minimum 24 months without appreciable loss of flavour or functional characteristics.

### GMO DECLARATION & GENERAL REQUIREMENTS :

As the best of our knowledge and with information provide by supplier, we can declare that this product does not contain ingredient, which may be derived from a genetically modified source materials.

Product complies with the provisions of the Canadian Food and Drug Act and Regulations. Free of impurities, artificial colouring, adulterants, off flavours and aromas. Prepared, processed and package under sanitary conditions and in accordance with good manufacturing practices.

### OTHER INFORMATION :

|                           |     |
|---------------------------|-----|
| Kosher certified :        | Yes |
| Halal certified:          | Yes |
| Organic certified:        | No  |
| Natural :                 | Yes |
| Suitable for Vegan :      | Yes |
| Suitable for Vegetarian : | Yes |
| Animal origin :           | No  |
| Irradiated :              | No  |



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### NUTRITIONAL INFORMATION :

|                    |       |              |             |        |            |
|--------------------|-------|--------------|-------------|--------|------------|
| Energy :           | 276   | kcal / 100 g | Sugars:     | 1.71   | g / 100 g  |
| Protein :          | 9.11  | g / 100 g    | Calcium:    | 1890   | mg / 100 g |
| Total Fat:         | 7.43  | g / 100 g    | Iron :      | 123.60 | mg / 100 g |
| Saturated Fat :    | 2.730 | g / 100 g    | Potassium : | 814    | mg / 100 g |
| Trans Fatty acid : | 0     | g / 100 g    | Sodium :    | 55     | mg / 100 g |
| Cholesterol:       | 0     | mg / 100 g   | Vitamin A : | 3800   | IU / 100 g |
| Carbohydrate :     | 63.94 | g / 100 g    | Vitamin C : | 50.0   | mg / 100 g |
| Fibre :            | 37.0  | g / 100 g    | Vitamin D : | 0      | IU / 100 g |

Source: USDA National Nutrient Database for Standard Reference

### PRIORITY FOOD ALLERGENS CHECK LIST :

| Any protein from any of the following foods, or any modified protein, including any protein fraction. | I<br>Present<br>in product | II<br>Present<br>in other products<br>manufactured on<br>same line | III<br>Present<br>in the same<br>manufacturing<br>plant |
|---|----------------------------|--|---|
| Peanuts   | No                         | No   | No  |
| Almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios or walnuts    | No                         | No   | No  |
| Sesame Seeds  | No                         | No   | Yes   |
| Milk  | No                         | No   | Yes   |
| Eggs  | No                         | No   | No  |
| Fish  | No                         | No   | No  |
| Crustaceans   | No                         | No   | No  |
| Shellfish   | No                         | No   | No  |
| Soybeans (excluding refined oil)  | No                         | No   | Yes   |
| Wheat or Triticale  | No                         | No   | Yes   |
| Gluten source (barley, oats, rye, triticale, wheat)   | No                         | No   | Yes   |
| Mustard seeds   | No                         | No   | Yes   |
| Added sulphites (in a total amount of 10 ppm or more)   | No                         | No   | Yes   |

At CELL Foods, we have procedures in place to avoid cross-contamination of the product with the allergens not present in the product but noted in Columns II and III.

| Additional ingredients of concerns | Present in product |
|------------------------------------|--------------------|
| Celery                             | No                 |
| Coconut                            | No                 |
| Lupin                              | No                 |

### PRODUCT DISCLAIMER :

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.

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