



SPECIFICATION

Type Chai-Tea (RA-SG)

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Valid from: 12.06.2025
Rec.-no.: 50-803 _ 3
vers.-no.: 6

Name under which the product is sold (legal name):

Preparation for tea beverage, type chai tea

Product description:

Light brown powder to prepare a hot beverage, suitable for vending machines;
the tea ist Rainforest-Alliance certified (Segregated)

Ingredients:

sugar, **skimmed-milk powder**, fully hydrogenated coconut fat, glucose syrup, **sweet whey powder**, flavourings, black tea extract* 1,4%, **lactose**, **milk protein**, stabilisers (E 340, E 452), natural clove flavouring, thickener (E 415), anti-caking agents (E 551, E 341(iii)), salt, emulsifier (E 471).

*Rainforest Alliance certified

Nutrition declaration according to REGULATION (EU) No 1169/2011:

* Reference intake of an average adult (8400 kJ/2000 kcal).

	Per 100 g powder			Per serving 25 g in 150 ml water		
			% *			% *
energy value	1885	kJ	22	471	kJ	6
energy value	448	kcal	22	112	kcal	6
fat	14.1	g	20	3.5	g	5
of which saturates	14	g	70	3.5	g	18
carbohydrate	72.4	g	28	18.1	g	7
of which sugars	65.6	g	73	16.4	g	18
protein	7.2	g	14	1.8	g	4
salt	0.7	g	12	0.17	g	3

The listed values are subject to variations in raw material and are in this case only guide numbers.

Recommended dosage:

25 g powder to 150 ml hot, but not boiling water (max. 80°C)

Chemical and physical data:

	target	min	max	unit	method
Moisture			5,0	%	ASU §64 02.06 (102°C, 2h)
Bulk density		65	75	g/100ml	ISO 60

Sensory requirements:

	target	method
Appearance (prepared)	complies with laboratory standard	M-Lab-135 / IN-OUT
Taste	complies with laboratory standard	M-Lab-135 / IN-OUT

Microbiological data:

	target	M	unit	method
TVC		30000	cfu/g	ISO 4833
Enterobacteriaceae		100	cfu/g	ISO 21528
Yeast		100	cfu/g	ISO 6611
Moulds		100	cfu/g	ISO 6611
E.coli	neg		/g	DIN 10183
Salmonella	neg		/25 g	ISO 6579

"M" = maximum value



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Information about GMO:

The product is not submitted to a specific labelling according to (EC) regulations No 1829/2003 and 1830/2003.

Legal information:

The product conforms to the relevant recent German and EU Food Law.

Allergen information

(EU Allergen labelling according to Regulation (EU) No 1169/2011 in its recent version)

Cereals containing gluten	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Soybeans and products thereof	-
Milk and products thereof (including lactose)	+
Nuts	-
Peanuts and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide / sulphites > 10 ppm	-
Lupin and products thereof	-
Molluscs and products thereof	-

Suitability for specific diets:

Information about muslim diet, jewish diet and organic are available upon request.

ovo-lacto-vegetarian	+
vegan	-

Shelf Life / Storage / Transport:

Shelf life:	Shelf life for packaging in tubular bags, sticks, sachets and cans: 18 months under the storage conditions specified below. For packaging types not listed, see article specification by individual agreement.
Packaging:	in original packaging; packaging size and -material according to individual arrangement between sales department and customer
Conditions:	dark, dry (humidity max. 65%), recommended temperature approx. 15-25 °C, keep frost-protected, away from odorous materials
Transport:	dry, clean
Recommendation:	close carefully after removal, use rest of opened packages asap.

All information provided by our company, including any text, expression or statement, is intended for business-to-business customers only and not intended for end consumers. It is the responsibility of the food business operator under whose name the product is marketed to ensure the presence and accuracy of the product information in accordance with the applicable food information law and requirements of relevant national provisions. The information provided by us are in accordance with the present state of our knowledge but do not absolve the food business operator from the responsibility and his obligation to ensure that the finished product is in compliance with valid legislation. Recommendations for use do not constitute a warranty, either express or implied, of the fitness or suitability of the product for a particular purpose.

This specification is made up by electronic data processing and is valid without signature.

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