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30163 COBATILLAS - MURCIA (ESPAÑA)



SPECIFICATION OF THE PRODUCT DEHYDRATED PARSNIP 10x10x2	
Chirivia deshidratada	L-03965
The date of exposure: 10 th of January 2012	
1. Product	Dehydrated parsnip cubes
2. Country of origin	POLAND
3. Product description	Product made of the fresh vegetables in one variety, subjected to suitable technological operations and dried to secure their durability.
4. Botanical name	<i>Pastinaca Sativa L.</i>
5. Cut size/ granulometry	Cubes size 10x10x2mm
5. Requirements for product	Microbiological Total aerobic mesophiles: Not more than 500 000/g Coliforms: Not more than 1000/g Escheriechia coli: Not more than 10/g Moulds in 1g: Not more than 1000 Salmonella: Not present in 25g Chemical/ physical Humidity: Not more than 8.0% Inclusion of burned parts: Not more than 1% Inclusion of general SO ₂ %: 0,00% Organoleptical Look and colour: Homogenous shape, light cream without burned parts. Odour: Typical for dehydrated parsnip, without another odors. Flavour: Typical for dehydrated parsnip, without another flavors. Consistency: Little elastic, not slicked together. Allergens Content of gluten: Not present Soya proteins: Not present Milk proteins: Not present Peanut proteins: Not present GMO proteins: Not present Additives: Not present Our products do not contain allergens.
6. Product is GMO FREE, NON GMO	
7. Packaging	paper bag + polyethylene inner bag. Net weigh 20kg. Unit packaging should be whole, clean, without any foreign odors. Packaging should protect the product from contamination and damage.
8. Storage condition	Stored in clean, dry, airy, cool warehouses, protected from light, pests and insects. Recommended temperature 5-20°C. Temperature should not be higher than 25°C and relative humidity till 75%.
9. Date of usefulness to consumption	24 months