SILK FOODS CEYLON

TECHNICAL PRODUCT SPECIFICATION

Company Information

Manufacturer	Silk Foods Ceylon (Pvt) Ltd
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Document Information

Document No.	SFC/SPEC/HB-IRATBC/2026/01
Product Name	Iramusu Tea Bag Cut
Version	2026 V1.1
Date of Issue	31 March 2025
Revision	2026 V1.1
Revision Date	31 March 2025
Operation	Manufacturing — full in-house process per the QA-approved Process Flow Master Document

1. Product Description

Iramusu Tea Bag Cut is produced from sound, mature *Hemidesmus indicus (L.) R.Br.* of Sri Lankan origin, harvested at optimal phenological stage, shade- or solar-dried under controlled conditions to preserve phytochemistry, hand-cleaned and graded, and packed in food-grade laminated pouches under FSSC 22000 / HACCP / GMP conditions. No fumigants, preservatives or artificial treatments are used.

2. Intended Use

Iramusu Tea Bag Cut (*Hemidesmus indicus (L.) R.Br.*) is intended for use in tea infusions, herbal preparations, traditional Ayurvedic / Siddha applications, and as a nutraceutical ingredient. Suitable for general adult population at recommended serving sizes. Vegan, vegetarian, gluten-free, halal-compatible. Not intended to diagnose, treat, cure or prevent any disease.

3. Ingredient Declaration

100 % Iramusu Tea Bag Cut (*Hemidesmus indicus (L.) R.Br.*)

4. Allergen Declaration

Free from all 14 major allergens declared under EU Regulation 1169/2011. Naturally gluten-free, dairy-free, nut-free.

Packed in a facility that also handles tree nuts, sesame and mustard — cross-contact possible.

5. Nutritional Information (Per 100 g)

Nutrient	Amount per 100 g
energy (kcal)	310
energy (kJ)	1297
carbohydrate (g)	72
of which total sugars (g)	2
dietary fibre (g)	20
protein (g)	5
total fat (g)	1
of which saturated fa (g)	0.2
trans fatty acids (g)	0
sodium (mg)	25

6. Physical Specifications (Sensory / Organoleptic)

Parameter	Specification
Appearance	Whole / cut leaf / aerial parts, characteristic form, free from foreign matter
Colour	Brown cut root pieces
Aroma	Characteristic, earthy
Taste	Mildly sweet, characteristic

7. Chemical Specifications

Parameter	Specification	Method
Moisture (%)	≤ 12.0 %	ISO 939:2021
Total Ash (%)	≤ 10.0 %	ISO 928:1997
Acid Insoluble Ash (%)	≤ 2.5 %	ISO 930:1997
Foreign / Extraneous Matter (%)	≤ 2.0 %	ISO 927:2009
Pesticide Residues	Compliant with EU 396/2005	Multi-residue GC-MS/MS + LC-MS/MS (QuEChERS, EN 15662)

8. Microbiological Criteria

Parameter	Limit	Method
Aerobic Plate Count	≤ 1×10^5 CFU/g (WHO / EU industry standard)	ISO 4833-1:2013 (Amd 1:2022)
Yeast & Mould	≤ 1×10^4 CFU/g (WHO)	ISO 21527-2:2008
Escherichia coli	Absent / g (EU 2073/2005)	ISO 7251:2005 (Amd 1:2023)
Salmonella spp.	Absent / 25 g (EU 2073/2005)	ISO 6579-1:2017 / Amd 1:2020
Staphylococcus aureus	Absent / g (EU 2073/2005)	ISO 6888-1:2021 (Amd 1:2023)
Total Coliforms	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 4832:2006
Listeria monocytogenes	Absent / 25 g (EU 2073/2005 (food safety))	ISO 11290-1:2017
Bacillus cereus	≤ 1×10^3 CFU/g (EU 2073/2005 (process hygiene))	ISO 7932:2004 (Amd 1:2020)

9. Heavy Metal Limits

Parameter	Limit	Method
Lead (Pb)	≤ 0.3 mg/kg (EU 2023/915 (dried herbs))	ICP-MS per AOAC 999.10 / EPA 6020B
Cadmium (Cd)	≤ 0.1 mg/kg (EU 2023/915 (dried herbs))	ICP-MS per AOAC 999.10 / EPA 6020B
Arsenic (As)	≤ 0.1 mg/kg (Codex CXS 193-1995)	ICP-MS per AOAC 999.10 / EPA 6020B
Mercury (Hg)	≤ 0.05 mg/kg (Codex CXS 193-1995)	CV-AAS per AOAC 977.15 / EPA 7473

10. Mycotoxin Limits

Parameter	Limit	Method
Aflatoxin Total	≤ 10 µg/kg (EU 1881/2006 (food herbs))	HPLC-FLD per AOAC 991.31
Aflatoxin B1	≤ 5 µg/kg (EU 1881/2006 (dried herbs))	HPLC-FLD per AOAC 991.31
Ochratoxin A	≤ 20 µg/kg (EU 1881/2006 (dried herbs))	HPLC-FLD per AOAC 2000.03

11. Pesticide Residues

Parameter	Limit	Method
Total Pesticide Residue (multi-residue scan)	Within EU Regulation (EC) 396/2005 MRL limits	Multi-residue GC-MS/MS + LC-MS/MS (QuEChERS, EN 15662)

12. Shelf Life & Storage

Shelf Life: 24 months from date of packing under recommended storage conditions.

After Opening: Use within 6 months of opening.

Storage Conditions:

- Store in a cool, dry place at ambient temperature (15–25 °C), relative humidity below 65 %.
- Protect from direct sunlight, heat sources, moisture, strong odours and pests.
- Handle using clean, dry, and appropriate utensils to prevent contamination.
- Once opened, reseal tightly and consume within a reasonable period.

13. Packaging

Primary Packaging: Food-grade aluminium-laminated stand-up pouches with zip-lock — 50 g, 100 g, 250 g, 500 g, 1 kg.

Bulk / Secondary Packaging: 25 kg multi-wall paper bags with food-grade PE liner. Printed box-board cartons for retail packs.

Coding: Batch number, MFD printed at sealing.

14. Compliance & Standards

Products comply with Sri Lanka Food Act No. 26 of 1980 + Regulations 2026, EU Regulation (EC) 1881/2006 (heavy metal contaminants), EU Regulation (EC) 2073/2005 (microbiological criteria), EU Regulation (EC) 396/2005 (pesticide MRLs), EU Regulation 1169/2011 (Food Information to Consumers), and applicable Codex Alimentarius standards. Products are manufactured under BRCGS, FSSC 22000, HACCP, ISO 22000 and GMP-certified facilities.

Authorization

Report Prepared By	Manager Quality Assurance / R&D
Report Approved By	Factory Manager
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