1: Product & Origin Profile

Product Name:	Rose Congou Superior Black Tea
Ingredients:	Black Tea, Rose Petals (4%), Natural Flavouring
Latin / Botanical Names:	*Camellia sinensis, Rosa canina*
Grown:	India, China, Pakistan (Nilgiri / Yunnan + Anhui Province / Nooriabad)
Growing Altitudes:	1500–4900 feet above sea level
Tea Grade / Leaf Grade:	FOP (Flowery Orange Pekoe)
Manufacture Type(s):	Orthodox (Traditional leafy), Small batch crafted
Country of Origin:	UK
Processing Location:	Processed, manufactured & packed in the UK by Jenier World of Teas
Function / Classification:	Foodstuff of common consumption
Dietary Suitability:	Suitable for Vegans & Vegetarians
GMO & Chemical Status:	Non-GMO, Non-irradiated, Non-fumigated

2: Physical & Sensory Parameters

Appearance (Dry Product):	Dried black tea leaves with some rose petals
Colour (Dry Product):	Predominantly black with some rose
Dry Leaf Aroma:	Rose notes
Infusion / Cup Colour:	Light with touch of coppery color
Taste Profile:	Refined black tea matrix, delivering a delicate and ethereal rose character.
Caffeine & Antioxidant Content:	Medium | High

3: Brewing & Preparation Guidelines

Parameter	Standard / Specification
Water Temperature:	100°C / 212°F (Rolling Boil)
Dosage / Tea Quantity:	1 slightly heaping teaspoon per 200–260ml (7–9oz) of water
Infusion / Steep Time:	3–7 minutes (Recommended: 5 minutes)
Infusion Cycles:	1–2 cycles

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Serving Suggestion:	Enjoy hot or iced. Milk: OK | Sugar: OK | Lemon: OK | Mint: OK.

4: Food Safety & Microbiological Standards

Parameter	Limit / Standard	Method Reference / Compliance
Aerobic Microbial Count	< 1 × 10^7 cfu/g	Method MFHPB-18
Mould Count	< 1 × 10^5 cfu/g	Method MFHPB-22
Yeast Count	< 1 × 10^5 cfu/g	Method MFHPB-22
E. Coli	< 10 cfu/g	Method MFHPB-34
Salmonella	Not Detected in 25g	Method MFHPB-20
Water Activity (aw)	< 0.60aw	Microbially Stable (No Proliferation)
Foreign Matter	Max 2% non-hazardous plant material. Free from living insects, visible mould, or hazardous foreign bodies.	Visual Inspection
Pesticide Residues	Complies with statutory limits (Lead, Cadmium, Arsenic, Mercury).	Supplier Regulatory Guarantee
Mycotoxins / Aflatoxins	Complies with statutory food safety limits.	Supplier Quality Assurance
GMO Status	100% Non-GMO.	Raw Material Declaration
Irradiation Status	Product has not been treated with ionising radiation or UV rays.	Raw Material Declaration

Declaration of Compliance & Food Safety Warranty:

Regulatory Standards: The product conforms to all prevailing legal requirements of the UK FSA, US FDA, CFIA (Canada), and EFSA (EU) effective at the time of delivery.

Contaminant Controls: Fully compliant with international Maximum Residue Limits (MRLs) for pesticides, heavy metals, and microbiological criteria for all major tea-importing nations.

Quality Systems: Processed, packed, and handled under audited HACCP food safety management controls and Good Manufacturing Practices (GMP). Non-GMO and free from ionising radiation.

5: Allergen & Intolerance Assessment

Major Allergen (UK & EU Regulation)	Present in Product? (Yes / No)	Handled in Production / Storage Area? (Yes / No)
Celery and products thereof	No	No

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Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Lupin and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Molluscs and products thereof	No	No
Mustard and products thereof	No	No
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil, pistachio, macadamia)	No	No
Peanuts and products thereof	No	No
Sesame seeds and products thereof	No	No
Soy / Soybeans and products thereof	No	No
Sulphur dioxide and sulphites (>10mg/kg expressed as SO2)	No	No

Allergen Declaration & Site Controls:

Production Facility: No mandatory UK/EU allergens are handled, processed, or stored as raw materials or finished goods within our packaging and warehouse operations.

Personal Food Controls: Staff personal food consumed within designated non-production amenities (canteen) is governed under strict HACCP handwashing, hygiene, and segregation procedures to prevent any cross-contamination with operational areas.

6: Nutritional Information

Nutrient	Value (per 100 ml brewed infusion)
Calories / Energy	0.0 kcal
Carbohydrates	0.0 g
Fat	0.0 g
Protein	0.0 g
Cholesterol	0.0 mg
Sodium	0.0 mg

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Potassium	9.0 mg
Vitamin A / C	0.0 mg
Calcium / Iron	0.0 mg

7.1: Method of Manufacture

Process Stage	Operational Description & Quality Controls
1. Raw Material Receipt & Inspection	Raw materials are received strictly from approved suppliers. Goods are inspected upon arrival for delivery note accuracy, batch/lot code traceability, packaging seal integrity, and freedom from damage or contamination.
2. Storage	Raw materials are stored off the floor in clean, ambient, dry conditions in original protective packaging prior to packing.
3. Packing & Packaging Controls	Raw material is visually and sensorially verified (appearance/aroma) upon opening protective packaging prior to packing: Trade Pouches (≥ 250g): Nitrogen flushed and vacuum sealed to preserve freshness. Retail Cartons & Samples: Packed and sealed directly into protective packaging without nitrogen flush/vacuum packing.
4. Final Dispatch	Non-hazardous food product under standard usage, stored and dispatched under audited food hygiene controls. Picked against customer requirements and dispatched via approved carriers.

7.2: Product Suitability & Assurance Declarations

Assessment Category	Statement of Assurance
Ingredient Safety Assurance	All raw materials, botanicals, and added natural/nature-identical flavourings are traditionally used in food and beverage production and comply with UK/EU food safety standards.
Human Consumption Statement	We hereby confirm that all tea products packaged and distributed by Jenier World of Teas are suitable for human consumption, provided standard preparation and handling guidelines are followed.

7.3: Packaging, Storage & Shelf-Life Specifications

Category / Parameter	Specification Details & Standards
Storage Requirements	Store in cool, dry conditions away from direct sunlight and strong odours.
Retail Packaging (30g – 100g)	100% recyclable packaging inserts and cardboard boxes (non-vacuum).
Pyramid Tea Bags (Where Offered)	Food-grade, 100% plastic-free PLA (Polylactic Acid / plant-based cornstarch mesh), ultrasonic heat-sealed (glue-free) with organic cotton thread and paper tag. Fully industrially compostable / biodegradable.

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Trade & Bulk Pouches (250g – 16kg)	High-barrier 4-ply packaging / controlled mixed gas vacuum packaging.
Unopened Shelf Life (Vacuum-Sealed Pouches)	10 years under recommended ambient storage conditions (Trade & Bulk Pouches ≥ 250g).
Unopened Shelf Life (Standard Packaging)	2 years under recommended ambient storage conditions (Retail Cartons & Samples).
Opened Shelf Life (All Formats)	2 years from date of opening (when stored under recommended ambient conditions).

8.0: Care, Sustainability & Environmental Commitment

Focus Area	Policy Statement & Operational Controls
Product Care & Quality Assurance	• We operate under strict food safety and hygiene controls, fully aligned with accredited standards (SALSA). • Products are handled with maximum care from receipt to dispatch to preserve leaf integrity, freshness, and essential oils. • Clear handling and storage guidelines are provided to customers to ensure product quality throughout its shelf life.
Sustainable Sourcing & Ethical Trade	• Teas and ingredients are sourced exclusively from approved, reputable suppliers who demonstrate commitment to ethical labour practices, fair working conditions, and sustainable tea farming. • We actively prioritise supply partners adhering to recognised ethical standards (such as the Ethical Tea Partnership and THIE guidelines).
Packaging & Resource Efficiency	• Plastic-Free Tea Bags: Where pyramid tea bags are offered, they are crafted from 100% plant-based material (Polylactic Acid / cornstarch mesh). They are 100% plastic-free, ultrasonic heat-sealed without glues, and certified industrially compostable to minimise environmental footprint. • Protection vs. Waste: Packaging choices balance maximum product protection (to eliminate food waste) with environmental impact. • Recyclability: Outer cartons and secondary packaging materials are widely recyclable. • Bulk Efficiency: Bulk/Trade packaging (nitrogen flushed/vacuum sealed) is optimised to extend shelf life significantly, drastically reducing supply-chain wastage.
Climate Action & Waste Management	• Site Waste: Active waste segregation and recycling programmes are in place to minimise operational waste sent to landfill. • Energy Efficiency: Operational processes are structured to optimise energy use during packing and warehouse handling. • Transport: Logistics and dispatch routes are optimised via approved national carriers to reduce relative transport emissions per delivery.

9.0: DOCUMENT CONTROL & AUTHORISATION

Document Control Item	Specification Details
Document Reference	JNT-SPEC-01-RCSBT

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