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Technical Data Sheet

Thymian P. (15460) Thyme P. (15460)

PRODUCT INFORMATION

Thymi herba pulv. Latin name

Origin Egypt Production method Grinding

ITFM SPECIFICATION

Appearance Dark green powder Odor & Taste Characteristic, aromatic

Loss on Drying max. 12.0% Total Ash max. 14.0% Ash insoluble in hydrochloric acid max. 4.0% Essential oil (in dry matter) min. 0.3% V/M

STATEMENTS

Food Quality and Safety According to Reg. (EC) 178/2002 According to Reg. (EC) 2023/915 Contaminants

Pesticides According to Reg. (EC) 396/2005 and amendments

Bacterial Count: TAMC-Bacteria: <100,000 cfu/q, Yeast: <1,000 cfu/q, Molds: <1,000 cfu/q, Salmonella: Microbiology

negative in 125g, E. Coli: <10 cfu/g, Bacillus Cereus: <1,000 cfu/g, Enterobacteriaceae: <100 cfu/g

GMO GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments

ETO ETO free Vegan Conform BSE/TSE Risk free

Irradiation No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments

Allergen free According to Reg. (EC) 1169/2011

Nanomaterials Absent According to Reg. (EC) 1169/2011

Packaging According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Store below 25°C , <65% humidity in the well-closed original packaging protected from light and infestation Storage

Shelf Life 48 month if sealed and properly stored