

Product Specification	
Designation:	Calor
Code:	CHCAL
Category:	BLACK TEA
Description:	Black tea with fruits, flowers and aroma.



Producer and supplier:	Saboral, Lda
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Ingredients:	Ceylon Black Tea, lemon slices, ginger, lemon grass, marigolds, thistle flowers and aroma.	
Nutritional facts:	Energy: Kcal / KJ, Fats: g, (of which saturated): g Carbohydrates: g (of which sugars): g, Fiber: g, Proteins: g, Salt: g	
Microbiological characteristics:	Mesophilic contamination <math><10^7</math> ufc/g Moulds <math><10^5</math> ufc/g	
Types of packaging:	Loose 60g pack: SCPETCHCAL60G 250g pack: SCPETCHCAL250G Bag w/ 100g: CHCAL100, Bag w/ 250g: CHCAL250, Bag w/ 500g: CHCAL500, Bag w/ 1kg: CHCALKg Cans w/ 60g-90g loose tea or 10-15 pyramids	Pyramids 15 pyramids pack: SCPETCHCAL15P 50 pyramids pack: SCPETCHCAL50P Dispenser w/ 20 pyr outerbag: DISPCHCAL20SAQ Pack w/ 80 pyr outerbag: CXCHCAL80SAQ
Preparation mode:	Add 2 teaspoons for each 250ml of water at 90°C, for 3-5 minutes. In pyramids, add 1 pyramid of tea for each 200ml of water at 90°C, for 3-5 minutes.	
Storage conditions:	Store in a cool (max. 20°C) and dry (max. 60% humidity) place.	
Shelf life:	Preferred consumption up to 2 years.	
Allergens or cross contamination:	May contain traces of nuts.	
Country of origin (main component):	China	

This document contains the product specifications and attests to its compliance with legal requirements, making it suitable for human consumption. Saboral Lda, complies in its production with all the requirements specified in its HACCP system, implemented in accordance with Reg. N° 852/2004 and other requirements of good hygiene and manufacturing practices. All stages of the process up to the packaging are controlled to guarantee the quality of the best final product.

Document approved by:	Dora Pedro (food safety)	from Saboral: Luiz Silva (general manager)
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