

	ROOIBOS LIMITED		
	<b>SUBJECT:</b> <b>SUPPLIER QUALITY ASSURANCE          CERTIFICATE</b>		
HACCP Document Control:  COPY NO: C1 of 6 Jan. 03	<b>QUALITY CONTROL</b> <u><b>HQC-6Ebt</b></u>		  

DATE OF CONSIGNMENT	2009/03/11	CONSIGNMENT NO	09897
DESTINATION	JAPAN	GRADE	Organic Rooibos Classic
INVOICE NO	RMJ/01/2009	SQA NUMBER	0080-09

**DESCRIPTION**

Rooibos is the product obtained from the needle-like leaves and fine stems of the plant *Aspalathus linearis* after it has been cut, bruised, fermented and dried. It is then pasteurised, dried, bagged and palletised.

**GENERAL REQUIREMENTS**

The product shall conform to South African National Department of Agriculture, Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) Standards and requirements regarding control of the export of rooibos and rooibos mixtures. SABS confirmed that the Quality Management System assessed on the 13 March 2001, and annually assessed thereafter, was found to adequately meet the requirements of the SABS Code of Practise - SANS 10330:2006 HACCP. Rooibos Limited is registered as a Food Business Operator under registration number: FBO Code: C2939. Ecocert SA hereby confirms that the products are produced, processed and exported in conformity with the rules as determined by the JAS Organic Rule and regulation (ECC) 2092/91 as organic production.

**GMO STATUS**

It is hereby certified that Rooibos products obtained from the needle-like leaves and fine stems of the plant *Aspalathus linearis* purchased from Rooibos Limited does not contain any genetically modified plant parts.

**QUALITY STANDARDS**

Free from Defects	The product shall be clean and shall contain not more than 1% coarse material.
Colour	Chestnut reddish brown
Aroma	Characteristic of Rooibos
Taste	Characteristic of Rooibos

**PACKAGING AND LABELING**



Packed respectively into Kraft bag of 75g/m2/PE20/VMPET12/PE20/LL50, 480 x 790 x 230mm and then into a double corrugated carton box: 20kg each Nett.  
 Each box to be clearly marked with:  
 1. Supplier Code      2. Grade      3. Weight      4. Batch Code      5. Production Date

**STORAGE**

Store under Good Manufacturing Practise in a dry, cool, rodent proof area.

<b>ANALYTICAL RESULTS</b>					
BATCH NO	P23/01/II				Parameter Specifications
INTAKE DATE	2009/02/05				
PRODUCTION DATE	2009/02/10				
BEST BEFORE:	2014/02/10				
QTY BOXES	124				
Lumps per box	< 0.1%				<= 0.1%
Long needle-like leaves per box	< 0.1%				<= 0.1%
Dust	0.40%				<= 1%
Moisture	9.68%				<= 10%
Coarse Material > 6	< 1%				<= 1%
Cut-length > 10	0.00%				0% - 0%
> 12	0.95%				0% - 5%
> 16	10.20%				2% - 20%
> 20	39.90%				25% - 50%
> 60	48.55%				40% - 65%
Specific gravity in g/L with a deviation of 5%	278 g/l				
Pesticides	Refer to Page 2				

<b>MICROBIOLOGICAL RESULTS</b>				RMJ Specifications	Stipulated by Dept. Agriculture
			Composite Sample		
Total Bacterial Count (Plate Count)	1771 cfu/g			<= 30 000 units/g	<= 75 000 units/g
<i>Escherichia coli</i>	No Growth - 0			ABSENT	<= 20 units/g
Moulds & Yeasts	No Growth - 0			ABSENT	<= 5 000 units/g
<i>Salmonella</i>	No Growth - 0			ABSENT	Absent

Control Officer: Quality	H KOTZE		Date: 2009/03/11
Manager: Product & Quality	JA BASSON		Date: 2009/03/11

**Definition of Coarse Material**

The material on top of a 6 gauge mesh sieve, a specific volume of Rooibos sifted for 35 seconds by using a "Simon Laboratory Sifter" or a similar calibrated sifter.

**Pesticides be tested for and MRL (Maximum Residue Limit) based on EU Commission Regulation (EC) No. 2076/2002 and Japan Food Sanitation Law (Law No. 55, 20**

<b>RESIDUE RESULTS</b>			
<b>BATCH NO</b>		<b>P23/01/II</b>	
<b>PRODUCTION DATE</b>		<b>2009/02/10</b>	
<b>BEST BEFORE</b>		<b>2014/02/10</b>	
<b>QTY BOXES</b>		<b>124</b>	
<u>Trade Name</u>	<u>Local Name</u>	<u>MRL (Mg/kg)</u>	
Beta-cyfluthrin	Bulldock	0.1	ND
Chlorpyrifos	Dursban	0.1	ND
Cypermethrin	Cypermethrin	0.5	ND
Deltamethrin	Decis	0.1	ND
Lambda-cyhalothrin	Karate	0.1	ND
Malathion	Malathion	0.1	ND