



**PRODUCT SPECIFICATION**

|                                                        |                                           |                                                                                                                                                                                                          |                        |
|--------------------------------------------------------|-------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|
| Title                                                  |                                           | MORINGA LEAF                                                                                                                                                                                             |                        |
| Botanical Name                                         |                                           | Moringa oleifera                                                                                                                                                                                         |                        |
| Description                                            |                                           | Moringa leaves are dried leaves of Moringa Tree. It can be used in tea, in capsules, added to beverages, sprinkled in salads or soup... etc. There is endless ways to incorporate Moringa into the diet. |                        |
| Certification                                          |                                           | FDA, BRC, APEDA.                                                                                                                                                                                         |                        |
| Quality standards                                      |                                           | ISO 22000:2018 and FSSAI                                                                                                                                                                                 |                        |
| Subject to Supplier Agreement/Additional Certification |                                           | Halal & Kosher                                                                                                                                                                                           |                        |
| Country of Origin                                      |                                           | India                                                                                                                                                                                                    |                        |
| S. No.                                                 | Parameters                                | Standards                                                                                                                                                                                                | Test method (Protocol) |
| 1.                                                     | Physical Parameters                       |                                                                                                                                                                                                          |                        |
| 1.1                                                    | Colour                                    | Green                                                                                                                                                                                                    | Visual Inspection      |
| 1.2                                                    | Odour/Taste                               | Characteristic                                                                                                                                                                                           | Organoleptic           |
| 1.3                                                    | Appearance                                | Leaf                                                                                                                                                                                                     | Visual Inspection      |
| 1.4                                                    | Organic Extraneous matter % Max           | 0.5                                                                                                                                                                                                      | Visual Inspection      |
| 1.5                                                    | Inorganic Extraneous matter % Max         | Nil                                                                                                                                                                                                      | Visual Inspection      |
| 1.6                                                    | Broken Leaves % Max                       | 5                                                                                                                                                                                                        | Visual Inspection      |
| 2                                                      | Chemical Parameters                       |                                                                                                                                                                                                          |                        |
| 2.1                                                    | Moisture content % Max.                   | 10                                                                                                                                                                                                       | IS : 1797              |
| 2.2                                                    | Total ash content % Max.                  | 10                                                                                                                                                                                                       | API (PART-1)           |
| 2.3                                                    | Total ash insoluble in dilute HCl, % Max. | 5                                                                                                                                                                                                        |                        |
| 3                                                      | Micro-Biological Parameters               |                                                                                                                                                                                                          |                        |
| 3.1                                                    | E. Coli (CFU/g) Max.                      | <10                                                                                                                                                                                                      | ISO:16649:2001         |
| 3.2                                                    | Salmonella (in 25 g)                      | Absent                                                                                                                                                                                                   | ISO:6579-1:2017        |
| Storage                                                |                                           | At ambient temperature                                                                                                                                                                                   |                        |
| Shelf Life                                             |                                           | 24 Months                                                                                                                                                                                                |                        |