

## ANALYSIS – Sage Leaves

Validity: April 2025

LOT NO: SA1023

Macroscopic and microscopic foreign matter

(DRC No. 14, of March 28, 2014 - ANVISA)

Fragments of insects indicative of failures of good practices (not considered risk indicators)

Salmonella sp / 20g (**Absent**)

Coliforms a 45°C/g: **10<sup>2</sup>**

Escherichia coli/g : **5x10<sup>2</sup>**

Food in general

Sand

Maximum of 5 in the aliquot analyzed according to the recommendations of the methodologies

Mites

Maximum of 5 in the aliquot analyzed according to the recommendations of the

Microbiological Aspect (RDC No. 12 of January 2, 2001- ANVISA)

PRODUCTS TO BE CONSUMED AFTER THE ADDITION OF LIQUID, BY USE OF HEAT (at least 75 ° C for 20 seconds), excluding milk and chocolate bases (cocoa and the like tea and the like, not heat-processed (dried, dehydrated or not), consumed after heat treatment (infusion and decoction), whether or not containing added sugar or other ingredient

Salmonella sp / 25

**Absent;**

Physical to Chemical Characteristics

Vegetable Products

) RDC nº272, OF SEPTEMBER 22, 2005 - ANVISA(

**Moisture**

Products of dried or dehydrated vegetables (except products packaged under vacuum or in modified atmosphere.)

Maximum 9% (g / 100 g)