

## 1. Product Description

• The product is obtained by the distillation of fresh rose petals belonging to the species *Rosa damascena* P. Miller.

#### 2. Ingredients

- Rose water.
- No coloring or preservatives are added.

## 3. Processing Method

 Pouring rose's petals into distillation vessels, turning steam on, rose water collecting, pasteurizing, bottling, capping, coding.

#### 4. Organoleptic Criteria

- Is a clear transparent liquid.
- Free from foreign and decomposition odors.
- Has a flavor consistent with the peculiar flavor of natural rose water.

#### 5. Physical Criteria

• Free from any extraneous and foreign matters, sedimentation and any other stuck materials.

#### 6. Chemical criteria

Parameter	Standard
рН	5.5 – 7.0
Oil content	≥ 0.02%
Non volatile matters	≤0.012%
Acidity as potassium Hydroxide	≤ 0.4 mg/ml
Ethyl alcohol content	0%
Methyl alcohol content	0%

#### 7. Sanitary Criteria

#### 7.1 Microbial Criteria

Parameter	Standard
Aerobic Total Count	≤ 100 CFU/g
Total Coliforms	0 CFU/g
Escherichia coli	0 CFU/g
Pseudomonas aeruginosa	0 CFU/g
Yeasts and molds	≤ 20 CFU/g



#### 7.2 Metal Contaminant Criteria

Parameter	Standard
Iron	≤ 0.5 ppm
Copper	≤ 0.2 ppm
Lead	≤ 0.1 ppm
Cadmium	≤ 0.08 ppm

## 8. Type of Packages

Primary package	Glass bottle or food grade plastic gallon.	
Secondary package	Laminated label or printed label. Cardboard box.	

#### 9. Storage Conditions

In a dry cool place.

## 10. Shelf Life / Preservation Method

- Between 1½ and 3 years depending on the country regulations.
- Pasteurization.

#### 11. Distribution Method

No physical damage, excess humidity or temperature extremes.

#### 12. Customers Use and Preparation

- Used to as an ingredient in preparing meals and sweets for its unique taste.
- Used to prepare a summer drink.

#### 13. Intended Customers

General public.

#### 14. Labeling Remarks

Premium quality.



#### 15. Nutrition Facts

# Nutrition Facts Valeur nutritive

Serv Size 2 tbsp (30ml) / Portion 2 c.à.s (30ml)

Amount Per Serving Teneur par portion	% Daily Value % Valeur quotidienne	
Calories / Calories 0		
Calories from Fat / Calories	des lipides 0	
<b>Total Fat / Lipides</b> 0g	0%	6
Saturated Fat / Saturés	Og <b>0</b> 9	%
Trans fat / Trans Og		
Cholesterol / Cholestérol (	)mg <b>0</b> %	6
Sodium / Sodium 0mg	0%	6
Total Carbohydrate / Gluc	ides 0g <b>0</b> %	ó
Dietary fiber 0g	0%	6
Sugars / Sucres Og		
Protein / Protéines 0g		
Vit A / Vit A 0%	. Vit C / Vit C 09	%
Calcium / Calcium 0%	. Iron / Fer 09	%

<sup>\*</sup>Percent Daily Values are based on a 2,000 calorie diet.

<sup>\*</sup> Pourcentage de la valeur quotidienne selon un régime alimentaire de 2,000 Calories.



#### 16. Allergen Statement:

- The presence or absence of allergens is defined according to the following ranking:
- 1. Present-naturally found or deliberately added to the food.
- 2. Item is packed on the same production line\*.
- 3. Completely absent.
- 4. Refined from a potential allergen but all protein removed during refining.
- 5. Item is packed within the same production facility \*.
- \* HACCP and GMP are in place and all precautions are taken to prevent such contamination.

ALLERGEN TYPE	RANK	COMMENTS
Added sulphites >10mg per kg	5	Separated department
Allergenic oils: peanut, soy, sesame, nut, fish.	3	
Bee products: royal jelly, bee pollen, propolis	3	
Cereals containing gluten and their products inc wheat, rye barley, oats, spelt & their hybridised strains	3	
Crustacea and their products	3	
Egg and egg products	3	
Fish and fish products	3	
Milk and milk products	3	
Nuts and nut products	5	Separated building
Peanuts and peanut products	3	
Sesame seed and sesame products	5	Separated department
Soya beans and soya products	5	Separated building