



RAW MATERIAL SPECIFICATION SHEET

Revision: 2
Date: 05.07.2025

PRODUCT: MINT

PRODUCT IDENTIFICATION

Common Name: Fresh Mint

Scientific name: Mentha spicata / Mentha piperita (depending on variety)

Product type: Fresh aromatic herb

Intended Use: Direct Human Consumption/Infusions/Culinary Ingredient

Presentation: x20 bunches packed in cork

ORIGIN AND PRODUCTION

Country of origin: Spain

Cultivation method: conventional

Production system: under Good Agricultural Practices (GAP)

PRODUCT FEATURES

EXTERNAL QUALITY (APPEARANCE)

Stems firm, upright, well-developed and not brittle. Entire opposite leaves, with defined edges and no abnormal curls. Intense and uniform green colour, characteristic of the variety. Clean leaf surface, without the presence of dust, soil or visible residues. Firm texture, without wilting or dehydration. Absence of dark spots, yellowing or cold damage. Free from severe pest attacks (extensive perforations or galleries). No presence of mold, rot or excessive moisture. Free of foreign matter or visible contaminants.

INTERNAL QUALITY

Whole.
Free of strange smells and tastes.

CALIBER

Stem 10 to 15 cm
Leaves of 15 to 20 cm

SHELF LIFE

Estimated shelf life: 7–10 days from the date of collection, provided that the product is kept in suitable storage conditions.

MICROBIOLOGICAL CRITERIA

E. coli: ≤ 100 cfu/g

Salmonella: absence in 25 g

The product complies with current food legislation:

- Regulation (EC) No 178/2002
- Regulation (EC) No 852/2004
- Regulation (EC) No 2073/2005
- Regulation (EC) No 396/2005

STORAGE CONDITIONS

Temperature: 2–5 °C

Relative humidity: 90–95%

Fresh chilled product

Avoid condensation and direct sun exposure

ACCEPTANCE RATES

<= 25% of pests and deformities

<= 25% damage caused by pests affecting the leaf

<= 2% impurities

Defects cannot exceed 10% of the total product area

Mandatory to comply with applicable pesticide residue legislation

Organoleptic quality

Fresh and penetrating smell, with a mild, fresh and minty aroma and taste

Texture

Turgid and tender leaves.

Composition

Water: Between 80% and 90%. **Carbohydrates:** Between 4% and 6%. **Fiber**
Dietary Requirements: Approx. 0% to 1%

NUTRITIONAL INFORMATION (100 g):

Nutrient	Mint
Energy	44 kcal
Carbohydrates	6 – 8%
Fiber	2 – 3%
Proteins	3 – 4%
Fats	<1%
Reference values.	

Quality Manager:

ANA MARÍA ARMERO BAÑOS



Management:

JOSE MARÍA ARTERO BENÍTEZ

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