

TEA & HERBAL INFUSIONS EUROPE

Formerly: European Tea Committee (ETC) and European Herbal Infusions Association (EHIA)



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Compendium of Guidelines for Herbal and Fruit Infusions (Former EHIA Document)

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INTRODUCTION

The former European Herbal Infusion Association (EHIA), founded in 1980, represented the European herbal and fruit infusions Industry and, in January 2015, together with the European Tea Committee (ETC) formed the new association, Tea & Herbal Infusions Europe (THIE).

THIE gathers a professional knowledge on all topics of herbal and fruit infusions and extracts thereof, used as foodstuffs.

THIE cooperates with competent EU-authorities and other national and international authorities for the interest and benefit of the product group of herbal and fruit infusions, respectively their extracts.

Herbal and fruit infusions are a part of European tradition and culture. Their popularity reflects increasing consumer appreciation for the wide range of natural and refreshing tastes they offer.

Legal provisions for herbal and fruit infusions and extracts thereof are not harmonised and may differ considerable in the Member States. To promote a common understanding of what herbal and fruit infusions are, to promote free trade in the European market and to improve consumer's knowledge about their products the herbal and fruit infusions' industry has completed the present Compendium. The Compendium reflects the practice of the industry in the EU Member States and links it to the relevant legal EU provisions and standards in force.

Products are consumed not only as traditional herbal and fruit infusions, but increasingly also as preparations from herbal and fruit infusions and ingredients of other foodstuffs, e.g. herbal and fruit ice tea, instant preparations or concentrates from herbal and fruit infusions.

THIE's intention in establishing this Compendium of Guidelines is:

- to update and further develop the existing Compendium of Guidelines from 28th of November, 2000
- to compile all relevant legal provisions in the EU and standards in force
- to establish a scientific basis for herbal and fruit infusions, their extracts and preparations in the EU
- to promote and set harmonised Quality Standards for different product categories in the EU, falling into the scope of THIE's responsibility
- to provide a basis for free trade of the products in the EU market
- to promote a high quality policy for the relevant products
- to acknowledge the industry's responsibility for food safety
- to provide a comprehensive Compendium of Guidelines for the industry, authorities and other interested parties
- to improve transparency and to provide clear consumer information

The Compendium of Guidelines will be updated regularly according to legal and technical developments.



PART I: Herbal and Fruit Infusions (HFI), Flavoured Herbal and Fruit Infusions (FHFI) and HFI or FHFI with other food ingredients

Category	Herbal and Fruit Infusions (HFI)	Flavoured Herbal and Fruit Infusions (FHFI)	HFI or FHFI with other Food Ingredients
1. General properties of the category			
1.1 Definition	<p>HFI materials are plants or parts of plants that do not originate from the tea plant (<i>Camellia sinensis</i> (L.) O. Kuntze) and are intended for food use by brewing with freshly boiling water. They also include blends of HFI with tea as a minor component.</p> <p>Plants and parts of plants commonly used in HFI are listed in the THIE Inventory List of Herbals Considered as Food in its current version available under www.thie-online.eu. This list is not exhaustive and updated regularly. The Novel Food Regulation (EC) 258/1997 applies without prejudice.</p> <p>Any use for medicinal purposes is not within the scope of this guideline. For the definition of foodstuff and pharmaceutical products the principles of EU law apply.</p>	<p>Flavoured HFI are products to which flavourings and/or food ingredients with flavouring properties are added in order to lend a specific flavour.</p>	<p>HFI or FHFI with other food ingredients which do not fall under the definition of a flavouring or food ingredients with flavouring properties.</p>
1.2 Ingredients	<p>HFI consist of the plants and parts of plants mentioned before.</p>	<p>Flavoured HFI consist of:</p> <ul style="list-style-type: none"> ▪ HFI ▪ flavourings. However, these substances are not used for the purpose of imitating or intensifying the fragrance and/or taste of any particular HFI product which is marketed as such (e.g. peppermint infusion) ▪ food ingredients with flavouring properties (e.g. juice, juice concentrate) 	<p>HFI or FHFI with other food ingredients can consist of:</p> <ul style="list-style-type: none"> ▪ HFI ▪ flavourings. However, these substances are not used for the purpose of imitating or intensifying the fragrance and/or taste of any particular HFI product which is marketed as such (e.g. peppermint infusion) ▪ food ingredients with flavouring properties (e.g. juice, juice concentrate) ▪ other food ingredients (e.g. inulin, vitamins, minerals) <p>Legal requirements with regard to "carry-over" apply.</p>



Category	Herbal and Fruit Infusions (HFI)	Flavoured Herbal and Fruit Infusions (FHFI)	HFI or FHFI with other Food Ingredients
1.3 General characteristics of the product	<p>HFI are low moisture foodstuffs and therefore microbiologically stable under normal (max. 25° C, max.65% RH, light protected) storage conditions.</p> <p>1. HFI are virtually free from vegetative forms of mould and foreign matters. The likely occurrence of a physical hazard is reduced to an acceptable level as far as technically feasible. For other foreign matters (foreign plant material and non-plant material) which do not present a health risk a tolerance of max. 2 % is accepted as HFI are a natural product.</p> <p>2. The content of acid-insoluble ash in the dry mass of HFI provides information on whether the plant parts concerned are contaminated or adulterated with mineral components such as soil or sand in excess of the technically unavoidable limit. The table in Annex 1 gives figures which are not commonly exceeded.</p> <p>3. The loss on drying under defined conditions of analysis is an indicator for the content of water, volatile oil and/or other volatile components. The table in Annex 1 gives figures for HFI which are generally not exceeded.</p> <p>4. The amount of a minimum oil content for some products is also indicated in Annex 1.</p> <p>Methods are given in Annex 2.</p>	<p>Such products are low moisture foodstuffs and therefore microbiologically stable under normal (max. 25° C, max. 65% RH, light protected) storage conditions.</p> <p>1. Such products are virtually free from vegetative forms of mould and foreign matters. The likely occurrence of a physical hazard is reduced to an acceptable level as far as technically feasible. For other foreign matters (foreign plant material and non-plant material) which do not present a health risk a tolerance of max. 2 % is accepted as HFI are a natural product.</p> <p>2. The content of acid-insoluble ash in the dry mass of such products provides information on whether the plant parts concerned are contaminated or adulterated with mineral components such as soil or sand in excess of the technically unavoidable limit. The table in Annex 1 gives figures which are not commonly exceeded.</p> <p>3. The loss on drying under defined conditions of analysis is an indicator for the content of water, volatile oil and/or other volatile components. The table in Annex 1 gives figures for HFI which are generally not exceeded.</p> <p>4. The amount of a minimum oil content for some products is also indicated in Annex 1.</p> <p>Methods are given in Annex 2.</p>	<p>Such products are low moisture foodstuffs and therefore microbiologically stable under normal (max. 25° C, max. 65% RH, light protected) storage conditions.</p> <p>1. Such products are virtually free from vegetative forms of mould and foreign matters. The likely occurrence of a physical hazard is reduced to an acceptable level as far as technically feasible. For other foreign matters (foreign plant material and non-plant material) which do not present a health risk a tolerance of max. 2 % is accepted as HFI are a natural product.</p> <p>2. The content of acid-insoluble ash in the dry mass of such products provides information on whether the plant parts concerned are contaminated or adulterated with mineral components such as soil or sand in excess of the technically unavoidable limit. The table in Annex 1 gives figures which are not commonly exceeded.</p> <p>3. The loss on drying under defined conditions of analysis is an indicator for the content of water, volatile oil and/or other volatile components. The table in Annex 1 gives figures for HFI which are generally not exceeded.</p> <p>4. The amount of a minimum oil content for some products is also indicated in Annex 1.</p> <p>Methods are given in Annex 2.</p>



Category	Herbal and Fruit Infusions (HFI)	Flavoured Herbal and Fruit Infusions (FHFI)	HFI or FHFI with other Food Ingredients
1.4 Name and Presentation	<p>HFI are denominated by the name of the type of the plant or part of the plant used, also in combination with the word tea or infusion, if the product in question derives from a single plant type, for instance peppermint or peppermint tea/infusion, or if it is manufactured from two types of plants, for instance <i>rose hip with hibiscus</i> or <i>rose hip tea/infusion with hibiscus</i>. If HFI are manufactured from several types of plants, generic terms are also used in combination with the word tea/infusion, for instance <i>herbal tea, fruit tea or herbal infusion</i>.</p> <p>If one type of plant - except tea - accounts for a considerable percentage of the total weight and determines the character of the product, it is possible to name the blend after this plant in combination with the word blend, for instance <i>lemon balm blend</i> or <i>lemon balm tea blend</i>. In several countries at least more than half of the total weight is regarded as being considerable.</p> <p>If tea is also used and the presence of tea is emphasised, the tea content is stated in percentage of the product.</p> <p>Pictures or graphics match the product.</p>	<p>Flavoured HFI are denominated like herbal infusions, indicating in addition that they are flavoured, for instance <i>herbal infusion, flavoured</i> or <i>fruit tea, flavoured</i>. An indication of the flavour is given, for instance <i>flavoured herbal infusion - black currant</i>.</p> <p>If tea is also used and the presence of tea is emphasised, the tea content is stated in percentage of the product.</p> <p>Pictures or graphics match the product. This means that e.g. pictorials can be placed on the package to represent the appropriate flavours, if they are properly labelled in the list of ingredients.</p>	<p>For HFI or FHFI with other food ingredients a descriptive denomination is used (e.g. lemon balm blend flavoured strawberry with vitamins A, C, E).</p> <p>If tea is also used and the presence of tea is emphasised, the tea content is stated in percentage of the product.</p> <p>Pictures or graphics match the product. This means that e.g. pictorials can be placed on the package to represent the appropriate flavours, if they are properly labelled in the list of ingredients.</p>
1.5 Characteristics of common ingredients for herbal and fruit infusions	Characteristics of a selection of most important plants and parts of plants listed in the THIE Inventory List and used as ingredients for HFI are described in Annex 3 .	Characteristics of a selection of most important plants and parts of plants listed in the THIE Inventory List and used as ingredients for HFI are described in Annex 3 .	Characteristics of a selection of most important plants and parts of plants listed in the THIE Inventory List and used as ingredients for HFI are described in Annex 3 .
1.6 Type of Products	The commonly used cuts/types of products are given in Annex 4 .	The commonly used cuts/types of products are given in Annex 4 .	The commonly used cuts/types of products are given in Annex 4 .
1.7 Infusion / Sensory Evaluation	THIE Standard Procedure for Preparation of Infusion Liquors for Sensory Evaluation is given in Annex 5 .	THIE Standard Procedure for Preparation of Infusion Liquors for Sensory Evaluation is given in Annex 5 .	THIE Standard Procedure for Preparation of Infusion Liquors for Sensory Evaluation is given in Annex 5 .
2. General requirements for all categories in EU legislation based on Regulation (EC) 178/2002 in its current version			
2.1 Labelling in general	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).



Category	Herbal and Fruit Infusions (HFI)	Flavoured Herbal and Fruit Infusions (FHFI)	HFI or FHFI with other Food Ingredients
2.2 Pesticide residues and contaminants	Maximum limits for pesticides, metals and contaminants apply to the raw materials if there is no legal maximum limit specified in the according EU Regulations for the extract as such or for the products ready to use respectively as sold. Processing factors have to be considered.	Maximum limits for pesticides, metals and contaminants apply to the raw materials if there is no legal maximum limit specified in the according EU Regulations for the extract as such or for the products ready to use respectively as sold. Processing factors have to be considered.	Maximum limits for pesticides, metals and contaminants apply to the raw materials if there is no legal maximum limit specified in the according EU Regulations for the extract as such or for the products ready to use respectively as sold. Processing factors have to be considered.
2.2a Pesticide residues	Regulation (EC) 396/2005 in its current version	Regulation (EC) 396/2005 in its current version	Regulation (EC) 396/2005 in its current version
2.2b Metals	Regulations (EC) 396/2005 and (EC) 1881/2006 in their current versions	Regulations (EC) 396/2005 and (EC) 1881/2006 in their current versions	Regulations (EC) 396/2005 and (EC) 1881/2006 in their current versions
2.2c Mycotoxins	Regulation (EC) 1881/2006 in its current version	Regulation (EC) 1881/2006 in its current version	Regulation (EC) 1881/2006 in its current version
2.2d Contaminants others than metals and mycotoxins	Regulation (EC) 1881/2006 in its current version	Regulation (EC) 1881/2006 in its current version	Regulation (EC) 1881/2006 in its current version
2.3 Radioactivity	Regulation (EC) 1609/2000 in its current version	Regulation (EC) 1609/2000 in its current version	Regulation (EC) 1609/2000 in its current version
2.4 Irradiation	Directives 1999/2/EC and 1999/3/EC	Directives 1999/2/EC and 1999/3/EC	Directives 1999/2/EC and 1999/3/EC
2.5 Hygiene	Regulation (EC) 852/2004 in its current version	Regulation (EC) 852/2004 in its current version	Regulation (EC) 852/2004 in its current version
2.6 GMO	Regulations (EC) 1829/2003 and 1830/2003 in their current versions	Regulations (EC) 1829/2003 and 1830/2003 in their current versions	Regulations (EC) 1829/2003 and 1830/2003 in their current versions
2.7 Allergens	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).
3. Specific requirements for certain categories in EU legislation			
3.1 Other food ingredients			Regulation (EC) 178/2002 in its current version
3.2 Flavourings		Regulation (EC) 1334/2008 in its current version on flavourings as such	Regulation (EC) 1334/2008 in its current version on flavourings as such



Category	Herbal and Fruit Infusions (HFI)	Flavoured Herbal and Fruit Infusions (FHFI)	HFI or FHFI with other Food Ingredients
3.3 Vitamins and minerals			Regulation (EC) 1925/2006 in its current version
3.4 Food additives		Regulation (EC) 1333/2008 in its current version	Regulation (EC) 1333/2008 in its current version
<p>4. THIE requirements for all categories</p> <p>Based on practical experience THIE has defined and agreed guidelines for the following parameters. THIE sees the necessity for certain Member States to adopt legal parameters to what is reasonably practical.</p> <p>Maximum limits for pesticides, metals and contaminants apply to the raw materials if there is no legal maximum limit specified in the according EU Regulations for the extract as such or for the products ready to use respectively as sold.</p>			
4.1 Pesticide residues	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu) in their current versions; for fresh products THIE applies a drying factor of 5.	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu) in their current versions; for fresh products THIE applies a drying factor of 5.	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu) in their current versions; for fresh products THIE applies a drying factor of 5.
4.2 Metals	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu), Regulation (EC) 1881/2006 in their current versions; for fresh products THIE applies a drying factor of 5. THIE's Recommended Heavy Metal Specification for Herbal Infusions Raw Materials regarding Lead (Pb) and Cadmium (Cd) Annex 6 .	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu), Regulation (EC) 1881/2006 in their current versions; for fresh products THIE applies a drying factor of 5. THIE's Recommended Heavy Metal Specification for Herbal Infusions Raw Materials regarding Lead (Pb) and Cadmium (Cd) Annex 6 .	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu), Regulation (EC) 1881/2006 in their current versions; for fresh products THIE applies a drying factor of 5. THIE's Recommended Heavy Metal Specification for Herbal Infusions Raw Materials regarding Lead (Pb) and Cadmium (Cd) Annex 6 .
4.3 Mycotoxins	Regulation (EC) 1881/2006 in its current version. THIE's Recommended Mycotoxin Specification for Herbal Infusions Raw Materials regarding aflatoxins B ₁ , sum of B ₁ , B ₂ , G ₁ , G ₂ Annex 7 .	Regulation (EC) 1881/2006 in its current version. THIE's Recommended Mycotoxin Specification for Herbal Infusions Raw Materials regarding aflatoxins B ₁ , sum of B ₁ , B ₂ , G ₁ , G ₂ Annex 7 .	Regulation (EC) 1881/2006 in its current version. THIE's Recommended Mycotoxin Specification for Herbal Infusions Raw Materials regarding aflatoxins B ₁ , sum of B ₁ , B ₂ , G ₁ , G ₂ Annex 7 .
4.4 Microbiology	THIE's Recommended Microbiological Specification for Trade in Herbal Infusion Raw Materials Annex 8 THIE's Recommended Microbiological Specification for Herbal Infusions (dry) Annex 9	THIE's Recommended Microbiological Specification for Trade in Herbal Infusion Raw Materials Annex 8 THIE's Recommended Microbiological Specification for Herbal Infusions (dry) Annex 9	THIE's Recommended Microbiological Specification for Trade in Herbal Infusion Raw Materials Annex 8 THIE's Recommended Microbiological Specification for Herbal Infusions (dry) Annex 9
4.5 Irradiation	Directive 1999/2/EC and 1999/3/EC and THIE Statement Annex 10	Directive 1999/2/EC and 1999/3/EC and THIE Statement Annex 10	Directive 1999/2/EC and 1999/3/EC and THIE Statement Annex 10
4.6 Hygiene	Regulation (EC) 852/2004 in its current version. THIE Guideline for Good Agricultural and Hygiene Practices for Raw Materials used for Herbal Infusions – GAHP Annex 11	Regulation (EC) 852/2004 in its current version. THIE Guideline for Good Agricultural and Hygiene Practices for Raw Materials used for Herbal Infusions – GAHP Annex 11 .	Regulation (EC) 852/2004 in its current version. THIE Guideline for Good Agricultural and Hygiene Practices for Raw Materials used for Herbal Infusions – GAHP Annex 11 .



PART II: Extracts from Herbal and Fruit Infusions (EHFI), Flavoured Extracts from Herbal and Fruit Infusions (FEHFI) and Preparations from Foodstuffs with Extracts from Herbal and Fruit Infusions

Category	Extracts from Herbal and Fruit Infusions (EHFI)	Flavoured Extracts from Herbal and Fruit Infusions (FEHFI)	Preparations from foodstuffs with extracts from Herbal and Fruit Infusions
1. General properties of the category			
1.1 Definition	Extracts from HFI are aqueous extracts from HFI from which water is removed to a greater or lesser extent.	Flavoured EHFI are aqueous extracts from HFI from which water is removed to a greater or lesser extent and to which flavourings and/or food ingredients with flavouring properties are added in order to lend a specific flavour.	Preparations from foodstuffs with EHFI and/or FEHFI are foodstuffs which are used for the production of beverages which are characterised by the use of extracts from herbal and fruit infusions. There are different kinds of preparations, e.g.: <ul style="list-style-type: none"> ▪ final products which have to be prepared by the consumer, like instant preparations, ready mixes, dry and liquid concentrates, tablets, granules ▪ ingredients which are used for final products like ready to drink products.
1.2 Ingredients	In the production of extracts from HFI it is customary to use: <ul style="list-style-type: none"> ▪ natural fragrance and/or flavouring substances which are separated or recovered during production (recovery flavour) ▪ maltodextrin for the purpose of maintaining flowability ▪ to improve solubility of HFI extracts in cold water up to 10g sodium hydroxide or potassium hydroxide per 100g of dry mass of HFI extract, independent of the substances necessary for neutralization (acetic acid, lactic acid, tartaric acid, citric acid or carbonic acid). ▪ food additives pursuant to the Regulation (EC) 1333/2008 in its current version. 	Flavoured EHFI consist of: <ul style="list-style-type: none"> ▪ EHFI ▪ flavourings. However, these substances are not used for the purpose of imitating or intensifying the fragrance and/or taste of any particular EHFI product which is marketed as such (e.g. peppermint extract) ▪ food ingredients with flavouring properties (e.g. juice, juice concentrate) 	Preparations from foodstuffs with extracts from herbal and fruit infusions can consist of: <ul style="list-style-type: none"> ▪ EHFI/FEHFI ▪ flavourings ▪ foodstuffs (e.g. juice, juice concentrate, water, milk powder, maltodextrin, sugar) ▪ vitamins, minerals ▪ food additives pursuant to the Regulation (EC) 1333/2008 in its current version.

Category	Extracts from Herbal and Fruit Infusions (EHFI)	Flavoured Extracts from Herbal and Fruit Infusions (FEHFI)	Preparations from foodstuffs with extracts from Herbal and Fruit Infusions
1.3 General characteristics of the product	<p>Extracts from HFI are available in liquid and powdered forms.</p> <p>Such products are virtually free from vegetative forms of mould and foreign matters.</p> <p>Extracts in powdered form, show a maximum mass loss of 8 per cent.</p> <p>The general production process is described in Annex 12.</p>	<p>Flavoured EHFI are available in liquid and powdered forms.</p> <p>Such products are virtually free from vegetative forms of mould and foreign matters.</p> <p>Extracts in powdered form, show a maximum mass loss of 8 per cent.</p> <p>The general production process is described in proposed Annex 12.</p>	<p>Preparations from foodstuffs with EHFI and/or FEHFI are available in liquid and powdered forms.</p> <p>Ready to consume products using such preparations contain no less than 0.12 g dry mass of EHFI in 100 ml. In case the drink has to be prepared by final consumers, it refers to the drink made according to the instruction for the preparation.</p> <p>Dry mass is defined as pure EHFI without additives or any other ingredients.</p> <p>Such products are virtually free from vegetative forms of mould and foreign matters.</p>
1.4 Name and Presentation	<p>Extracts from HFI are denominated by the name of the type of the plant or part of the plant used, in combination with the word “extract”, if the product in question derives from a single plant type, for instance <i>extract of peppermint</i> or <i>peppermint extract</i>, or if it is manufactured from two types of plants, for instance <i>rose hip with hibiscus extract</i> or <i>extract of rose hip with hibiscus</i>.</p> <p>If extracts of HFI are manufactured from several types of plants, generic terms are used in combination with the word “extract”, for instance <i>herbal tea extract</i>, <i>extract of fruit tea</i>.</p> <p>If one type of plant - except tea - accounts for a considerable percentage of the total weight and determines the character of the product, it is possible to name the extract after this plant in combination with the word “blend”, for instance <i>extract of lemon balm blend</i> or <i>lemon balm blend extract</i>. In several countries at least more than half of the total weight is regarded as being considerable.</p> <p>Pictures or graphics match the product.</p> <p>Improved solubility in cold water can be indicated by the additional use of the term “soluble in cold water”.</p>	<p>Flavoured EHFI are denominated like EHFI, indicating in addition that they are flavoured, for instance <i>extract of herbal infusion, flavoured</i> or <i>fruit tea extract, flavoured</i>. An indication of the flavour is given, for instance <i>flavoured extract of herbal infusion – black currant</i>.</p> <p>Pictures or graphics match the product. This means that e.g. pictorials can be placed on the package to represent the appropriate flavours, if they are properly labelled in the list of ingredients.</p> <p>Improved solubility in cold water can be indicated by the additional use of the term <i>soluble in cold water</i>.</p>	<p>Preparations from foodstuffs with EHFI and/or FEHFI which are final products and have to be prepared by the consumer are denominated <i>preparation for herbal and fruit infusion drinks</i> or e.g. <i>peppermint instant preparation</i>, <i>peppermint infusion concentrate</i>.</p> <p>Products ready to drink containing preparations according 3.1 indent 2 are denominated e.g. <i>peppermint tea drink</i>.</p> <p>An indication of the flavour is given.</p> <p>Pictures or graphics match the product. This means that e.g. pictorials can be placed on the package to represent the appropriate flavours, if they are properly labelled in the list of ingredients.</p> <p>Improved solubility in cold water can be indicated by the additional use of the term <i>soluble in cold water</i>.</p>



Category	Extracts from Herbal and Fruit Infusions (EHFI)	Flavoured Extracts from Herbal and Fruit Infusions (FEHFI)	Preparations from foodstuffs with extracts from Herbal and Fruit Infusions
1.5 Characteristics of common ingredients for herbal and fruit infusions	Characteristics of a selection of most important plants and parts of plants used for HFI extracts listed in the THIE Inventory List are described in Annex 3 .	Characteristics of a selection of most important plants and parts of plants used for HFI extracts listed in the THIE Inventory List are described in Annex 3 .	Characteristics of a selection of most important plants and parts of plants used for HFI extracts listed in the THIE Inventory List are described in Annex 3 .
1.6 Type of Products	The commonly used types of products are given in Annex 4 .	The commonly used types of products are given in Annex 4 .	The commonly used types of products are given in Annex 4 .
1.7 Infusion / Sensory Evaluation	THIE Standard Procedure for Preparation of HFI extracts for Sensory Evaluation is given in Annex 13 .	THIE Standard Procedure for Preparation of HFI extracts for Sensory Evaluation is given in Annex 13 .	No standard procedure available.
2. General requirements for all categories in EU legislation based on Regulation (EC) 178/2002 in its current version			
2.1 Labelling in general	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).
2.2 Pesticide residues and contaminants	Maximum limits for pesticides, metals and contaminants apply to the raw materials if there is no legal maximum limit specified in the according EU Regulations for the extract as such or for the products ready to use respectively as sold. Processing factors have to be considered.	Maximum limits for pesticides, metals and contaminants apply to the raw materials if there is no legal maximum limit specified in the according EU Regulations for the extract as such or for the products ready to use respectively as sold. Processing factors have to be considered.	Maximum limits for pesticides, metals and contaminants apply to the raw materials if there is no legal maximum limit specified in the according EU Regulations for the extract as such or for the products ready to use respectively as sold. Processing factors have to be considered.
2.2a Pesticide residues	Regulation (EC) 396/2005 in its current version	Regulation (EC) 396/2005 in its current version	Regulation (EC) 396/2005 in its current version
2.2b Metals	Regulations (EC) 396/2005 and (EC) 1881/2006 in their current versions	Regulations (EC) 396/2005 and (EC) 1881/2006 in their current versions	Regulations (EC) 396/2005 and (EC) 1881/2006 in their current versions
2.2c Mycotoxins	Regulation (EC) 1881/2006 in its current version	Regulation (EC) 1881/2006 in its current version	Regulation (EC) 1881/2006 in its current version
2.2d Contaminants others than metals and mycotoxins	Regulation (EC) 1881/2006 in its current version	Regulation (EC) 1881/2006 in its current version	Regulation (EC) 1881/2006 in its current version
2.3 Radioactivity	Regulations (EC) 1609/2000 and (EU) 297/2011 in their current versions	Regulations (EC) 1609/2000 and (EU) 297/2011 in their current versions	Regulations (EC) 1609/2000 and (EU) 297/2011 in their current versions
2.4 Irradiation	Directives 1999/2/EC and 1999/3/EC in their current versions	Directives 1999/2/EC and 1999/3/EC in their current versions	Directives 1999/2/EC and 1999/3/EC in their current versions
2.5 Hygiene	Regulation (EC) 852/2004 in its current version	Regulation (EC) 852/2004 in its current version	Regulation (EC) 852/2004 in its current version



Category	Extracts from Herbal and Fruit Infusions (EHFI)	Flavoured Extracts from Herbal and Fruit Infusions (FEHFI)	Preparations from foodstuffs with extracts from Herbal and Fruit Infusions
2.6 GMO	Regulations (EC) 1829/2003 and 1830/2003 in their current versions	Regulations (EC) 1829/2003 and 1830/2003 in their current versions	Regulations (EC) 1829/2003 and 1830/2003 in their current versions
2.7 Allergens	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).	Directive 2000/13/EC in its current version, Regulation (EU) No 1169/2011 in its current version (applies in general from 13 December 2014).
3. Specific requirements for certain categories in EU legislation			
3.1 Other food ingredients			Regulation (EC) 178/2002 in its current version
3.2 Flavourings		Regulation (EC) 1334/2008 in its current version on flavourings as such	Regulation (EC) 1334/2008 in its current version on flavourings as such
3.3 Vitamins and Minerals			Regulation (EC) 1925/2006 in its current version
3.4 Food additives	Regulation (EC) 1333/2008 in its current version	Regulation (EC) 1333/2008 in its current version	Regulation (EC) 1333/2008 in its current version
4. THIE requirements for all categories			
Based on practical experience THIE has defined and agreed guidelines for the following parameters. THIE sees the necessity for certain Member States to adopt legal parameters to what is reasonably practical.			
Maximum limits for pesticides, metals and contaminants apply to the raw materials if there is no legal maximum limit specified in the according EU Regulations for the extract as such or for the products ready to use respectively as sold.			
Processing factors have to be considered.			
4.1 Pesticide Residues	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu) in their current versions; for fresh products THIE applies a drying factor of 5.	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu) in their current versions; for fresh products THIE applies a drying factor of 5.	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu) in their current versions; for fresh products THIE applies a drying factor of 5.
4.2 Metals	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu), Regulation (EC) 1881/2006 in their current versions; for fresh products THIE applies a drying factor of 5. THIE's Recommended Heavy Metal Specification for Herbal Infusions Raw Materials regarding Lead (Pb) and Cadmium (Cd) Annex 6.	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu), Regulation (EC) 1881/2006 in their current versions; for fresh products THIE applies a drying factor of 5. THIE's Recommended Heavy Metal Specification for Herbal Infusions Raw Materials regarding Lead (Pb) and Cadmium (Cd) Annex 6.	Regulation (EC) 396/2005 and THIE ALLOCATION LIST (available under www.thie-online.eu), Regulation (EC) 1881/2006 in their current versions; for fresh products THIE applies a drying factor of 5. THIE's Recommended Heavy Metal Specification for Herbal Infusions Raw Materials regarding Lead (Pb) and Cadmium (Cd) Annex 6.
4.3 Mycotoxins	Regulation (EC) 1881/2006 in its current version. THIE's Recommended Mycotoxin Specification for Herbal Infusions Raw Materials regarding aflatoxins B ₁ , sum of B ₁ , B ₂ , G ₁ , G ₂ Annex 7.	Regulation (EC) 1881/2006 in its current version. THIE's Recommended Mycotoxin Specification for Herbal Infusions Raw Materials regarding aflatoxins B ₁ , sum of B ₁ , B ₂ , G ₁ , G ₂ Annex 7.	Regulation (EC) 1881/2006 in its current version. THIE's Recommended Mycotoxin Specification for Herbal Infusions Raw Materials regarding aflatoxins B ₁ , sum of B ₁ , B ₂ , G ₁ , G ₂ Annex 7.



Category	Extracts from Herbal and Fruit Infusions (EHFI)	Flavoured Extracts from Herbal and Fruit Infusions (FEHFI)	Preparations from foodstuffs with extracts from Herbal and Fruit Infusions
4.4 Microbiology	THIE's Recommended Microbiological Specification for Extracts from Herbal Infusions Annex 14	THIE's Recommended Microbiological Specification for Extracts from Herbal Infusions proposed Annex 14	THIE's Recommended Microbiological Specification for Extracts from Herbal Infusions proposed Annex 14
4.5 Irradiation	Directive 1999/2/EC and 1999/3/EC in their current versions and THIE Statement Annex 10	Directive 1999/2/EC and 1999/3/EC in their current versions and THIE Statement Annex 10	Directive 1999/2/EC and 1999/3/EC in their current versions and THIE Statement Annex 10
4.6 Hygiene	Regulation (EC) 852/2004 in its current version. THIE Guideline for Good Agricultural and Hygiene Practices for Raw Materials used for Herbal Infusions - GAHP Annex 11 .	Regulation (EC) 852/2004 in its current version. THIE Guideline for Good Agricultural and Hygiene Practices for Raw Materials used for Herbal Infusions - GAHP Annex 11 .	Regulation (EC) 852/2004 in its current version. THIE Guideline for Good Agricultural and Hygiene Practices for Raw Materials used for Herbal Infusions - GAHP Annex 11 .