

Dried is a fragrant herb that brings authentic Mediterranean flavor to pizzas, pastas, soups, salads, and fusion dishes.

Product code	ODOD-0583
Category	Spices & Masalas
MOQ	500 kg (product dependent; up to 1 x 20ft FCL for consolidated orders)
Packing options	5 kg, 10 kg and 20 kg multi-wall paper bags with food-grade inner liner; 10-25 kg export cartons with LDPE liner; bulk PP/HDPE bags with liner; private label and buyer-specified retail packs available. Palletised and shrink-wrapped on request.
Shelf life	18 months from packing date in original unopened packing, stored cool, dry and away from direct sunlight
HS code	12119099
Availability	available
Size	Rubbed leaf 1-3 mm; crushed 0.5-2 mm; powder 40-60 mesh (buyer specified)
Color	Natural green to greyish-green, uniform batch tone
Grade	Food grade; rubbed leaves, crushed (cut and sifted) or ground powder
Purity	min 99%
Moisture	max 10%
Admixture	max 1%
Aflatoxin	Total aflatoxin max 10 ppb; B1 max 5 ppb
Total ash	max 10%
Treatment	Untreated, steam sterilised or ETO option on request (subject to destination regulations)
Oil content	Volatile oil min 1.0% v/w (typical 1.5-2.5%)
Microbiology	Total plate count max 10 ⁵ cfu/g; Salmonella absent in 25 g; E. coli absent in 1 g
Stem content	max 2%
Foreign matter	max 0.5%
Flavour profile	Warm, earthy, slightly peppery, characteristic of oregano; free from off-odours
Acid insoluble ash	max 2%
Pesticide residues	Within applicable destination market limits

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/spices->

masalas/dried-oregano or hello@odod.us.