

## PRODUCT DATA SHEET FROZEN CULINARY HERBS

**PRODUCT DESCRIPTION :** Individually Quick Frozen product prepared from freshly harvested leaves of culinary herb plant.

**SOURCING OF FRESH CULINARY HERBS :** Contracted farmer fields with complete vertical integration of fresh crop under supervision of Flex Agri team from land selection, allocation of crop, seeding, growing, harvesting and transport to Flex factory for processing.

**INGREDIENT STATEMENT :** 100% culinary herbs ( include Basil, Borage, Chervil, Chives, Coriander Leaves , Curry Leaves, Dill, Fenugreek, Fennel, Garden Cress, Green Mint, Hyssop, Lemon Balm, Lemon Grass, Lemon Thyme, Lovage, Marjoram, Oregano, Parsley, Pimpernella, Rocula (Rocket), Rosemary, Sage, Savory, Tarragon, Thai Basil, Thyme, Water Cress etc. )

**FLAVOR :** Characteristic of fresh herb

**COLOR :** Typical, characteristic of product

**ADDITIVES :** None

**ALLERGENS :**

ALLERGENS	PRESENCE (Please specify quantity)		Use in the production site		Cross contamination or accidental presence possible?	
	YES	NO	YES	NO	YES	NO
Benzoic acid > 10 ppm (E220-E211-E213)		√		√		√
Sorbic acid > 10 ppm (E200-E202-E203)		√		√		√
Colouring Agent AZO (E102-E110-E122-E123-E124-E151)		√		√		√
BHA/BHT (E320 - E321) > 10 ppm		√		√		√
Guanylates (E627 E628 - E629)		√		√		√
Inosinates (E631 - E632 - E633)		√		√		√
Para hydrobenzoate > 10 ppm (E214-E219)		√		√		√
Parabenzen (E214-E219)		√		√		√
Sulfite (E220- E227)		√		√		√
Aroma or additive supports		√		√		√
Tartrazine (E102)		√		√		√
Other ingredients and/or technologic supports (please specify origin)		√		√		√
Salt, sodium lactate (lactic acid), potassium lactate (lactic acid), ascorbic acid, sodium ascorbate (ascorbic acid), potassium ascorbate (ascorbic acid)						
Lactic acid		√		√		√
Casein (present in milk proteins), caseate		√		√		√
Lactose		√		√		√
Lactoserum and serum proteins		√		√		√
Phenylalanine (present in milk proteins)		√		√		√
Bovine milk proteins		√		√		√

<b>SOYA/INDIAN CORN</b>						
Indian corn and derivatives (malt, starch, glucose syrup) ? <i>Maize</i>		√	√			√
Soya and derivatives (proteins, oil, lecithin...)		√		√		√
<b>ANIMAL ORIGIN GOODS</b>						
Gelatine (please specify type: pork, beef...)		√		√		√
Beef fat content (tallow)		√		√		√
Caprine fat content		√		√		√
Pork fat content (lard)		√		√		√
Chicken fat content		√		√		√
Ovine fat content		√		√		√
Albumin		√		√		√

Hen egg		√		√		√
Egg powder		√		√		√
<b>SEAFOOD GOODS</b>						
Fish (Eg: filets, pulps, pieces)		√		√		√
Seafood, shellfish (Eg: mussels, cockles, crab...)		√		√		√
<b>PLANTS – FRUITS</b>						
Garlic		√		√		√
Native or modified starch (please specify type below)		√		√		√
Groundnut (Eg: groundnut proteins, oils)		√		√		√
Jupiner berries		√		√		√
Cocoa		√		√		√
Caffeine		√		√		√
Cinnamon		√		√		√
Cardamoms		√		√		√
Cereals: wheat, rye, barley, oats, lupin, <i>spelta (lat.)</i> (Eg: starch, groats, flour, malt ...)		√		√		√
Chestnut		√		√		√
Colza		√		√		√
Coriander		√		√		√
Cumin		√		√		√
Curry		√		√		√
Dextrose (please specify origin)		√		√		√
Fenugreek		√		√		√
Fennel		√		√		√
Fructose		√		√		√
Nuts (Eg: walnut, almond, hazelnut, cashew nut, coconut, macadamia nut, pecan nut, pistachio, pine kernel...)		√		√		√
Clove		√		√		√
Glucose (please specify origin)		√		√		√
Glutamate		√		√		√
Glutamate HPV		√		√		√
Gluten		√		√		√
Xanthan gum		√		√		√
Sesame seeds		√		√		√
Wheat germ oil		√		√		√
Bay-leaf		√		√		√
Yeasts		√		√		√
Lupin		√		√		√

Macir (lat.)		√		√		√	
Mustard		√		√		√	
Nutmeg		√		√		√	
Paprika		√		√		√	
Pepper (lat. pigmentum)		√		√		√	
Pistachio		√		√		√	
Pepper (lat. piper)		√		√		√	
Raisins		√		√		√	
Rice		√		√		√	
Saccharose		√		√		√	
Poppy seed		√		√		√	
Sunflower seed		√		√		√	
Sesame seed		√		√		√	
Vanilla		√		√		√	

**CHARACTERISTICS :**

<b>MICROBIOLOGICAL:</b>	<b>Test</b>	<b>Specification (cfu)</b>	<b>Methodology</b>
	<i>Staphylococcus aureus</i>	< 10(Negative) coagulase +ve	ISO 6888, 1983
	<i>Salmonella Spp.</i>	Negative / 25 grams or 375 grams	ISO 6579, 2002 with modification & Simplification
	<i>E.coli</i>	≤ 100 cfu/gram	NF ISO 16649-28, NF ISO 4832 (Rapid E.coli 2 Agar, 44°C, 21-24 h)
	<i>Listeria monocytogenes</i>	Negative/25 grams	NMKL 136, 1999

**PHYSICAL :**

**PARTICLE SIZE :** (1) 70% between 1-4 mm

(2) 70% between 1- 6 mm

Can be customized as per customer requirement

**LABEL :**

<b>PRODUCT NAME</b>
<b>NET WEIGHT</b>
<b>LOT : <u>XXX</u> <u>XX</u> <u>XX</u> <u>XXX</u></b>
<b>BEST BEFORE END : MONTH YEAR</b>
<b>STORAGE TEMPERATURE : ≤ -18°C</b>
<b>ADDRESS OF CUSTOMER</b>

**LOT : XXX – Specific Code of Flex (171), XX – Pallet No., XX – Year of Packing, XXX – Day of Packing**

**PACKAGING :**

**Details :** 10 kg, LDPE bag heat sealed and placed in corrugated box without staples and taped.

**STORAGE :** Keep always below -18°C ( 0°F )

**HANDLING :** It is best to keep the product frozen at all times and use it in frozen state.

**SHELF LIFE :** 4 years in unopened original packing under proper storage and handling conditions.

**CERTIFICATIONS :** 3<sup>rd</sup> Party Audit : Yes, Global Standard for Food Safety ( formerly BRC, Grade AA), FSMA (US Food Safety & Modernization Act), Kosher & Halal ( Product specific. Contact Flex Foods Sales for availability)

**VEGETARIAN STATUS :** Yes

**REGULATORY INFORMATION :**

**NATURAL AND GMO :** This product has not been genetically modified or exposed to irradiation or sewage sludge and meets requirements of Food Standard & Safety Regulations (FSSR), EU, US FDA legislation in current version. We consider the product to be natural, GRAS (Generally Recognized As Safe) for its intended use.

**FDA REGISTRATION NUMBER :** 15864359668

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