

# PRODUCT DATA SHEET FREEZE DRIED CULINARY HERBS

**<u>PRODUCT DESCRIPTION</u>** : Freeze Dried 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, , Chives, Coriander Leaves, , Dill, Fenugreek Leaves, Fennel Leaves, , Green Mint Leaves, Hyssop, Lemon Grass, , Lovage, Marjoram, , Oregano, Parsley, Rosemary, Sage, Savory, , Thai Basil, Thyme, 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)		V		V		V
Sorbic acid > 10 ppm (E200-E202-E203)				V		V
Colouring Agent AZO (E102-E110-E122-E123-E124-E151)				V		V
BHA/BHT (E320 - E321) > 10 ppm						
Guanylates (E627 E628 - E629)						V
Inosinates (E631 - E632 - E633)						
Para hydrobenzoate > 10 ppm (E214-E219)						
Parabenzen (E214-E219)				$\checkmark$		
Sulfite (E220- E227)				$\checkmark$		
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)		V		$\checkmark$		V
Lactic acid						$\checkmark$
Casein (present in milk proteins), caseate				V		
Lactose				$\checkmark$		
Lactoserum and serum proteins						
Phenylalanine (present in milk proteins)	1	V		$\checkmark$		
Bovine milk proteins	1			$\checkmark$		V



SOYA/INDIAN CORN				
Indian corn and derivatives (malt, starch, glucose syrup)? Maize				
Soya and derivatives (proteins, oil, lecithin)	V		V	V
ANIMAL ORIGIN GOODS				
Gelatine (please specify type: pork, beef)	$\checkmark$		$\checkmark$	$\checkmark$
Beef fat content (tallow)		-	$\checkmark$	
Caprine fat content				
Pork fat content (lard)				
Chicken fat content				
Ovine fat content			$\checkmark$	
Albumin	$\checkmark$		$\checkmark$	

Hen egg	N	V	N	
Egg powder				
SEAFOOD GOODS				
Fish (Eg: fillets, pulps, pieces)	1	√		
Seafood, shellfish (Eg: mussels, cockles, crab)			$\checkmark$	
PLANTS – FRUITS				
Garlic	$\checkmark$	$\checkmark$		
Native or modified starch (please specify type below)	$\checkmark$	$\checkmark$		
Groundnut (Eg: groundnut proteins, oils)	√	1	V	
Jupiner berries	$\checkmark$		V	
Сосоа				
Caffeine				
Cinnamon	1	1	V	
Cardamoms				
Cereals: wheat, rye, barley, oats, lupin, <i>spelta (lat.)</i> (Eg: starch, groats, flour, malt)		$\checkmark$		
Chestnut	1	1		
Colza	v V	v v	V	
Coriander	J J	v v	v v	
Cumin	v v	v v	v v	
Curry	, V	v v	, V	
Dextrose (please specify origin)	Ň	Ŵ	V	
Fenugreek	√	√	V	
Fennel	V	V	V	
Fructose	V	1	V	
Nuts (Eg: walnut, almond, hazelnut, cashew nut, coconut, macadamia nut, pecan nut, pistachio, pine kernel)	V	V	V	
Clove				
Glucose (please specify origin)	$\checkmark$	$\checkmark$	V	
Glutamate	1	√		
Glutamate HPV	Ń	V	Ń	
Gluten	V	V	V	
Xanthan gum	Ń	V	V	
Sesame seeds	V	V	V	
Wheat germ oil	v V	V	V	
Bay-leaf	v V	V V	V V	
Yeasts	v V	V	V	
Lupin	, V	V V	V	
Macir (lat.)	, V	V	V V	
	v	, v	v	

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Mustard				
Nutmeg				
Paprika	$\checkmark$	$\checkmark$	$\checkmark$	
Parsley	$\checkmark$		$\checkmark$	
Pepper (lat. pigmentum)	$\checkmark$	$\checkmark$		
Pistachio	$\checkmark$	$\checkmark$	$\checkmark$	
Pepper (lat. piper)		$\checkmark$		
Raisins	$\checkmark$	$\checkmark$	$\checkmark$	
Rice	$\checkmark$	$\checkmark$	$\checkmark$	
Saccharose	$\checkmark$	$\checkmark$		
Poppy seed	$\checkmark$	$\checkmark$		
Sunflower seed	$\checkmark$	$\checkmark$		
Sesame seed	$\checkmark$	$\checkmark$		
Vanilla				

## **CHARACTERISTICS :**

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

### PHYSICAL :

**PARTICLE SIZE :** Typically 1-6 mm

Can be customized as per customer requirement.

## LABEL :



PRODUCT NAME	(For Culinary use)
NET WEIGHT	:
PRODUCT COL	DE :
LOT NO.	:
BATCH CODE	:
CARTON NO.	:

### ACKAGING :

**Details :** 4-10 kg, Laminated bag heat sealed and placed in corrugated box without staples and taped.

**<u>RECOMMENDED STORAGE :</u>** Clean, Cool and dry.

**HANDLING :** Take only quantity which is required to be used and keep the remaining in tightly closed container in dry place. Consume to remaining stored quantity as quickly as possible.

**<u>SHELF LIFE</u>**: 2 years in unopened original packing under proper storage and handling conditions.

**<u>CERTIFICATIONS</u>**: 3<sup>rd</sup> Party Audit : Yes, Global Standard for Food Safety (formerly BRC, Grade AA), (US Food Safety & Modernization Act), FSMA, 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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