

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	

FLEX
FOODS
FLEX FOODS LIMITED, DEHRADUN (INDIA)

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>: 3rd 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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