

# PRODUCT DATA SHEET FREEZE DRIED CULINARY HERBS

**PRODUCT DESCRIPTION :** 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, Chervil, 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)		J		j		V
Colouring Agent AZO (E102-E110-E122-E123-E124-E151)		V		Ż		į
BHA/BHT (E320 - E321) > 10 ppm		V		V		V
Guanylates (E627 E628 - E629)		<b>√</b>		<b>V</b>		√
Inosinates (E631 - E632 - E633)		<b>√</b>		√		<b>√</b>
Para hydrobenzoate > 10 ppm (E214-E219)		<b>√</b>		√		<b>√</b>
Parabenzen (E214-E219)		V		V		√
Sulfite (E220- E227)		V		√		√
Aroma or additive supports		√		√		√
Tartrazine (E102)		V		√		√
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		1		V
Lactic acid		√		√		√
Casein (present in milk proteins), caseate		1		√		<b>V</b>
Lactose		<b>V</b>		√		<b>V</b>
Lactoserum and serum proteins		1		√		$\sqrt{}$
Phenylalanine (present in milk proteins)		V		√		V
Bovine milk proteins		√		<b>V</b>		<b>√</b>



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

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



Mustard	V	V	V	
Nutmeg	V	V	į	
Paprika	V	√	V	
Parsley			<b>√</b>	
Pepper (lat. pigmentum)	<b>√</b>	<b>√</b>	V	
Pistachio		<b>√</b>	V	
Pepper (lat. piper)	<b>√</b>	<b>V</b>	V	
Raisins	<b>V</b>	<b>V</b>		
Rice	$\sqrt{}$	$\sqrt{}$		
Saccharose	$\checkmark$	<b>√</b>		
Poppy seed	$\checkmark$	<b>V</b>	V	
Sunflower seed	$\sqrt{}$	$\sqrt{}$		
Sesame seed	$\sqrt{}$	$\sqrt{}$		·
Vanilla	$\sqrt{}$	$\sqrt{}$		

## **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 modification & 375 grams on customer specs. simplification E.coli < 10 (Absent) cfu/gram NF ISO 16649-28, NF ISO 4832 (Rapid E.coli 2 Agar, 44°C, 21-24 h)

Negative/25 grams

NMKL 136, 1999

## **PHYSICAL:**

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

Can be customized as per customer requirement.

Listeria monocytogenes

### **LABEL**:



**PRODUCT NAME (For Culinary use)** 

**NET WEIGHT**:

**PRODUCT CODE:** 

LOT NO. :

BATCH CODE :

CARTON NO. :

### **ACKAGING:**

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

**RECOMMENDED STORAGE:** 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.

**SHELF LIFE:** 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

<u>Disclaimer:</u> The information contained herein and/or as indicated on samples submitted is based on laboratory work and is, to the best of our knowledge, true and accurate. However, since the exact conditions under which this information or our products may be used are beyond our control, any recommendations or suggestions are made without warranty of any kind, either expressed or implied. Purchasers are urged to make their own analysis and evaluation to determine their suitability in their processes and products to prevent any possible loss, damage or liability arising of such use.

