

	PRODUCT SPECIFICATION	
	PRODUCT NAME BASIL LEAVES 2 – 4 mm	

1) GENERAL DESCRIPTION

Product	<i>Ocimum basilicum L.</i>
Origin	Egypt

2) NUTRITIONAL VALUES in 100 g

(Average Values - Source: USDA Nutrient Database)

Energy value	n. d.
Carbohydrate	n. d.
Protein	n. d.
Fat	n. d.
Ash	n. d.
Dietary fiber	n. d.
Water	n. d.

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Grind dried basil leaves, with uniform cut 2 – 4 mm. Color brilliant green
Smell	Characteristic aromatic, no off smell
Taste	Characteristic, no off taste
Foreign matters	Natural product: 0,5% max Sanitized product: 0,1% max
Composition	0,5% max Seeds and stems of the same plant: 2% max Yellowish and blacken leaves: 3% max
Dimension	< 4 mm: 1% max > 2 mm: 1% max Between 2 mm e 4 mm: 98% min
Humidity	7-8% max
Essential oil	0,3 ml/100g min
Alerts	None

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 1.000.000 ufc/g
E. Coli	< 10 ufc/g
Coliforms	< 100.000 ufc/g
Yeasts and Moulds	< 5.000 ufc/g
Salmonella	Absent
Aflatoxin (B1-B2-G1-G2)	< 5 ppb

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Jar in PET with caps in PET, double layer paper bag food grade
Net weight	250 g, 17 kg
Shelf -life	Best before date within 36 months from the production

9) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 – Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 - Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"

The file reports data received from the producer/supplier.

The information are indicatives and subjects to modifications without notice

10) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES
Shellfish and derived products	NO	NO	NO
Eggs and derived products	NO	NO	NO
Fish and derived products	NO	NO	NO
Peanuts and derived products	NO	NO	NO
Soy and derived products	NO	NO	YES
Lupin and derived products	NO	NO	YES
Milk and derived products (included lactose)	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES
Celery and derived products	NO	NO	YES
Mustard and derived products	NO	NO	YES
Sesame seeds and derived products	NO	NO	YES
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020