

<b>Product Name:</b>	<b>BASIL ASTA PREMIUM</b>	
<b>STOCK CODE: BASH111</b>		
<b>Date of Issue:</b>		
<b>Prepared by:</b>		
<b>Please sign and return a copy of acceptance of warranty statement.(P6)</b>		
This product is 100% natural and untreated. Microbiological levels can not be guaranteed. Goods are positively released following testing to ensure compliance to the food safety parameters. It is recommended that you use heat treated products if it is to be used in ready to eat/use end products.		
Target groups i.e. babies, young children, elderly, have not been identified, as all products are supplied to food manufacturers for further processing and are not supplied direct to retail.		
<b>Product Description: Appearance/Flavour/Texture/Odour</b>	Dried separated leaves of <i>Ocimum Basilicum L</i> (Basil). Dried by the sun at its country of origin, where it is then partially separated from the main stalk Dark green with a moderate amount of brown leaf. Fragrant, sweet and minty aroma with a sweet anise note, minty taste	
<b>Country of Origin:</b>	<b>EGYPT</b>	
<b>Net Weight:</b>	<b>15Kg</b>	
<b>Shelf Life from Production:</b>	<b>18 Months</b>	
<b>Minimum Shelf Life on Receipt:</b>	<b>12 Months</b>	
<b>Recommended Opened Shelf Life:</b>	Open shelf life cannot be recommended as The Rye Spice Co Ltd has no control over how the product is stored after leaving our premises.	
<b>Storage Conditions and Temperature:</b>	<b>On pallets in cool, dry, hygienic conditions, not exposed to sunlight</b>	
<b>Supplier: Manufacturer/Processor/Agent</b>		
<b>Address of Supplier:</b>		
<b>Telephone No.</b>		
<b>Fax No:</b>		
<b>Website:</b>		
<b>Technical Contact:</b>		
<b>Telephone No:</b>		
<b>E-mail:</b>		
<b>Ingredients description:</b>	<b>% in final product</b>	
Basil	<b>100%</b>	
<b>Chemical Specification:</b>		
<b>Bulk density</b>	180 – 200g/l	
<b>Particle size range</b>	Min 90% retained on US 30	

<b>Volatile oil</b>	0.6% v/w min.		
<b>Ash</b>	14.27% , 15% max		
<b>Acid insoluble ash</b>	2% w/w max		
<b>Moisture</b>	6.43%, 10% max		
<b>Lead content</b>	< 10ppm		
<b>Copper content</b>	< 20ppm		
<b>Zinc Content</b>	< 50ppm		
<b>Arsenic content</b>	< 5ppm		
<b>Aflatoxin B1</b>	< 5,0 µg/kg		
<b>B<sub>1</sub>+B<sub>2</sub>+G<sub>1</sub>+ G<sub>2</sub></b>	< 10,0 µg/kg		
<b>Microbiological testing frequency: per batch delivered</b>			
<b>Microbiological Specification:</b>	Target	Reject Level --above>	
<b>TVC</b>	<2x10 <sup>4</sup> CfU (20000)	> 1 x 10 <sup>7</sup> CfU	
<b>E. Coli</b>	<10 cfu/g	> 1.0 x 10 <sup>2</sup> (100)	
<b>Salmonella spp (in 25g)</b>	Absent in 25g	Absent in 25g	
<b>Nutritional Information g / 100g of product: Source-USDA Nutrition SR23- NDB02003</b>			
<b>Energy</b>	<b>kJ 976</b>	<b>Kcal 233</b>	
<b>Protein</b>	<b>22.98g</b>		
<b>Carbohydrates</b>	<b>47.75g</b>	Of which sugar 1.71g	
<b>Fat</b>	<b>4.07g</b>	Of which saturates 2.157g Mono-unsaturated 1.238g Poly-unsaturated 0.498g	
<b>Fibre</b>	<b>37.7g</b>		
<b>Sodium (Total Salt content 190mg)</b>	<b>76mg</b>		
<b>Vitamin A (RAE)</b>	<b>37 µg (IU 744)</b>		
<b>Vitamin C</b>	<b>0.80mg</b>		
<b>Folate</b>	<b>310 µg</b>		
<b>Calcium</b>	<b>2240mg</b>		
<b>Iron</b>	<b>89.8mg</b>		
<b>Zinc</b>	<b>7.10mg</b>		
<b>Description of Traceability Coding:</b> consecutive number given at arrival per product			
<b>Use by</b>	<b>Best Before X</b>	<b>Best Before End</b>	<b>Batch Code X</b>
<b>Explanation of coding:</b> Individual lots are clearly identifiable in accordance with EU 2092/91, 001/18/EC and 2003/89/EG.			
<b>Primary Packaging:</b>		<b>3 ply Kraft paper bags</b>	
<b>Material/description:</b>		Stitched seal type with no staples, white cotton.	
<b>Does packaging comply with all regulations regarding food contact packaging (Y/N)</b>		Y	
<b>Secondary Packaging:</b>		N/A	
<b>Packaging Labelling (please X)</b>	<b>Primary Packaging</b>	<b>Secondary Packaging</b>	

<b>Customer Name</b>			
<b>Product Title</b>		X	
<b>Batch code</b>		X	
<b>Production date</b>			
<b>Use by date/Best before/Best before end</b>		X	
<b>Storage conditions</b>			
<b>Country of Origin</b>		X	
<b>Description of Traceability coding (please X )</b>			
<b>Metal detected Fe 0.9mm; N-Fe 1.2mm; S/S 2.0mm</b>	X	X-Ray	
<b>Sieved: through 1% max on USS #8; 50% min on USS #20; 5% max thru USS #40</b>	X	Filtered	
<b>Optical</b>	X	Aspirated	X
<b>Allergens Intolerance and Miscellaneous</b> ( Mandatory Allergens[under Dir 2003/89/EC & 2005/26/EC])			
<b>Does the product contain any of the following</b>	<b>Yes</b>	<b>No</b>	<b>Detail. This relates to</b>
<b>Gluten:</b> Wheat, Rye, Barley, Oats, Spelt, Kamut Or their hybridised strains and products thereof.		X	Stored/handled on site
<b>Crustacean /Mollusc</b> (shellfish and products thereof)		X	
<b>Egg</b> and products there of		X	
<b>Fish</b> and products there of		X	
<b>Soya protein</b> and products there of		X	Stored/handled on site
<b>Soya oil</b>		X	
<b>Milk &amp; dairy (including lactose)</b> and products there of		X	Stored/handled on site
<b>Celery</b> and products there of		X	Stored/handled on site
<b>Mustard</b> and products there of		X	Stored/handled on site
<b>Lupin</b> and products thereof		X	
<b>Sesame Seed</b> and products there of		X	Stored/handled on site
<b>Kiwi</b> and products thereof		X	
<b>Nuts and products thereof</b>		X	Stored/handled on site
<b>Peanuts</b> and products there of		X	Stored/handled on site
<b>Sulphur Dioxide:</b> (the product contains <10mg/Kg Sulphur Dioxide in the form of:) SO2. Sulphites (E220,E221, E222, E223, E224, E226, E227, E228)		X	
<b>Glutamate</b> (E621, E622,E623, E625)		X	
<b>Azodyes including E128</b>		X	
<b>Ponceau 4R/Cochineal red A</b> (E124)		X	
<b>Cocoa/Cacao</b>		X	Stored/handled on site
<b>Yeast</b>		X	
<b>Pork</b>		X	
<b>Chicken meat</b>		X	
<b>Beef</b>		X	
<b>Sacchrose</b>		X	
<b>Fructose</b>		X	
<b>BHA/BHT</b> (E320, E321)		X	

<b>Tartrazine</b>		<b>X</b>		
<b>Sunset Yellow(E110)</b>		<b>X</b>		
<b>Azorubine(E122)</b>		<b>X</b>		
<b>Amaranth (E123)</b>		<b>X</b>		
<b>Gallatin (E310, E312)</b>		<b>X</b>		
<b>Sorbic Acid (E200, E203)</b>		<b>X</b>		
<b>Cinnamon and products there of</b>		<b>X</b>		Stored/handled on site
<b>Vanilla</b>		<b>X</b>		Stored/handled on site
<b>Coriander and products there of</b>		<b>X</b>		Stored/handled on site
<b>Maize</b>		<b>X</b>		Stored/handled on site
<b>Umbelliferae</b>		<b>X</b>		Stored/handled on site
<b>Pulses</b>		<b>X</b>		Stored/handled on site
<b>Poppy seed and products there of</b>		<b>X</b>		Stored/handled on site
<b>Benzoic Acid (E210, E213)</b>		<b>X</b>		
<b>Parabenen(E214, E219)</b>		<b>X</b>		
<b>Ion irradiation</b>		<b>X</b>		
<b>Is the product suitable for?</b>				
	<b>Yes</b>	<b>No</b>		
<b>Vegetarians</b>	<b>X</b>			
<b>Vegans</b>	<b>X</b>			
<b>Coeliacs</b>	<b>X</b>			
<b>Halaal</b>	<b>X</b>			
<b>Kosher</b>	<b>X</b>			
<b>Organic</b>		<b>X</b>		
<b>Genetically Modified Organisms</b>				
<b>Is this product free from Genetically Modified Organisms or derivatives</b>	<b>Yes</b>	<b>X</b>	<b>No</b>	in accordance with EU regulation 49/2000

**This product is non-hazardous when considered in the context of COSHH regulations**

**Nut statement**

Unless otherwise stated (see product information table) the products supplied are to the best of our knowledge free from nut and nut derivatives. The Rye Spice Co Ltd does handle some nut products and follow careful handling and segregation procedures. However, due to the nature of the products supplied it is impossible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to delivery to our premises

**Use in production**

We cannot guarantee that goods will not at a later date, be subject to infestation, unless specifically vacuum treated or heat treated. Even after treatment, treated goods can be subject to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

**Disclaimer:**

The information and recommendation contained in this data sheet represent to the best of The Rye Spice Co Ltd's knowledge and belief, an accurate and reliable representation as to the known data for this material. The data has been obtained from a number of sources and The Rye Spice Co Ltd cannot guarantee its accuracy, reliability and completeness nor can The Rye Spice Co Ltd assume any liability for any loss or damage arising out of the use of this data. The users are legally bound to make their own assessment of workplace risk.

**Warranty Statement:**

Where products are indicated to be "free from" certain ingredients or categories of ingredients, this designates that the product is not formulated or wholly derived from the particular ingredient(s). Allergen handling policies and procedures are in place through the supply chain in order to avoid the likelihood of cross contamination occurring but this **cannot be guaranteed.** Where possible, if a specific guarantee is required, please contact The Rye Spice Co Ltd for further information.

**To the best of our knowledge the information contained herein is true and accurate. All materials supplied shall conform to all current UK and EU legislation and for maximum Pesticides/agrochemical residue levels for supply, use and consumption in foodstuffs sold within the EU and any subsequent amendments; However, nothing contained herein shall be construed to imply warranty or guarantee.**


*Processing Steps.*

The processing of the goods goes as follows:

- A) The goods pass first on the Pre-Cleaner which is a sifter to remove all kinds of unwanted pieces (glass, stems, wood.. etc..).
- B) Then pass on Magnet No. 1 to remove the ferrous pieces (the power of each magnet is 4000-6000 Gauss)..
- C) Then pass on the Metal Detector No. 1 to remove the ferrous and non ferrous pieces (the sensitivity of each Metal Detector is 0.9 mm for ferrous, 1.2 mm for non-ferrous, &, 2 mm for stainless steel)..
- D) Then they go to the Brushing section which is used to crush the leaves..
- E) And then to the Indented Cylinders which cleans the goods by the length..
- F) And then they pass on the Great Western Sifter which is for sizing, removal of small and long stems and any other contaminations..
- G) Then on Magnet No. 2 to remove any ferrous pieces..
- H) Then the Multi Aspirator to remove the insects fragments and light contaminations..
- I) Then the Dry Stoner and it's to remove the heavy contaminations like sands and very small stones..
- J) Then the last Magnet No. 3 for the ferrous pieces..
- K) Then the goods pass on Metal Detector No. 2 to remove any remaining ferrous or non ferrous pieces..
- L) Then the last step is to be scaled and packed..  
(Attached copy of our production flow chart).

### Production Flow chart

