

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	BASI008SS BASI008SS-1 BASI008SS-050 BASI008S-JR
	BASIL RUBBED STEAM STERILISED	Issue No:	AFGC-S-9
		Change Notice No:	8
		Date Issued:	26/02/2024

Product Identification	
Product Name	Basil Rubbed Steam Sterilised
Country of Origin	Product of Egypt or Turkey. Primary components from Egypt and Turkey.
Description	The whole, good quality stem sterilized leaves of Ocimum basilicum. Dark, green to brownish green leaves with a flavour typical of basil.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Basil (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Basil Rubbed Steam Sterilised contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No known allergens
GMO statement	Basil Rubbed Steam Sterilised is a non GM product.
Halal accreditation	Basil Rubbed Steam Sterilised is Halal suitable (validation means: Certified).
Kosher accreditation	Basil Rubbed Steam Sterilised is Kosher suitable (validation means: Certified).

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		14.8	%
Moisture		10.4	%
Energy		976	kJ
Protein		23	g
Fat	Total	4.07	g
	Saturated	2.16	g
Carbohydrate	Total	10.1	g
	Sugars	1.71	g
Dietary Fibre		37.7	g
Sodium		76	mg
Data from theoretical source (FSANZ, USDA, Supplier Database, NIP Calculator. Average values subject to seasonal variation.).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Dark green to brown-green with some seasonal colour variation
Flavour and aroma	Typical of basil

Physical Specification(s)		
Test / Parameter	Specification	Units
Bulk Index	30 - 50	g / 250mL
Particle Size	≥ 80% through 5mm	N/A
Extraneous Matter	≤ 0.75	%

Microbiological Specification(s)		
Test / Parameter	Specification	Units
Total Plate Count	≤ 100 000	cfu/g
Yeast	≤ 1 000	cfu/g
Mould	≤ 1 000	cfu/g
Coliforms	≤ 100	cfu/g
E.coli	≤ 10	cfu/g
Salmonella	Not Detected	25g

Chemical Specification(s)		
Test / Parameter	Specification	Units
Moisture	≤ 12	%
Water Activity	≤ 0.65	N/A

Packaging description:	Multi-wall paper bag with a sewn closure (10kg), food grade foil pouch with heat sealed closure (1kg/500g) or food service jar (150g). No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch/lot number, best before date
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	10 or 1 or 0.5 or 0.15kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, cool, dry conditions, away from direct sunlight If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production. 12 month SL for pack sizes less than 10 kg

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.	
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Quality: George Yik	Signature: GY	Date: 26/02/2024
Authorised by: Liviu Gorgos	Signature: LG	Date: 26/02/2024