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	PRODUCT SPECIFICATION	Product Code:	BAYL014 (10kg) BAYL014-18 (18kg) BAYL014-9 (9kg) BAYL014-1 (1kg) BAYL014-500 (500g) BAYL014-0250 (250g) BAYL014-SR5 (250g) BAYL014-CAN (50g)
	BAY LEAVES SEMI SELECTED	Issue No: Change Notice No: Date Issued:	5 4 29/12/2025

Product Identification

Product Name	Bay Leaves Semi Selected
Country of Origin	Product of Turkey.
Description	The whole, dried leaves of <i>Laurus nobilis</i> . Green to brown-green leaves with a flavour typical of bay leaves.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Bay Leaves.

Personal Diet & Regulations

Allergens due to ingredient nature	Bay Leaves Semi Selected contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No declarable allergens.
GMO statement	Bay Leaves Semi Selected is a non GM product.
Halal accreditation	Bay Leaves Semi Selected is Halal suitable (validation means: Certified).
Kosher accreditation	Bay Leaves Semi Selected is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Bay Leaves Semi Selected is to meet and conform to all current food legislations.

Nutritional Information

Nutrient	Average quantity per 100g	Units
Total Ash	3.62	%
Moisture	5.44	%
Energy	1310	kJ
Protein	7.61	g
Fat	8.36	g
	2.28	g
Carbohydrate	48.7	g
	0	g
Dietary Fibre	26.3	g

Sodium	23	mg
<i>Data from theoretical source (FSANZ, USDA, Supplier Database, NIP Calculator. Average values subject to seasonal variation.).</i>		

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Green to brown-green
Flavour	Bitter and aromatic
Aroma	Typical of bay leaves, aromatic

Physical Specification(s)	
Test / Parameter	Specification
Whole or slightly damaged leaves	≥ 50 %
Broken leaves	≤ 18.5 %
Stems	≤ 3 %

Microbiological Specification(s)	
Test / Parameter	Specification
E. Coli	≤ 10 cfu/g
Salmonella	Not Detected /25g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	≤ 10 %
Water Activity	≤ 0.69
Volatile Oil	≥ 1 %

Packaging description:	Cardboard carton (10kg/10kg/9kg) or food grade plastic pouch with heat seal (1kg/500 /250g) or aluminum canister (50g). . No staples, wire closure or castrating rings to be used.
Traceability comments:	
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	10/9/18/1/0.5/0.25/0.05kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in a cool, dry place, away from If stored as advised, the shelf life in original, unopened packaging should be minimum 18* months from the date of production.

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.

Quality: Elleny Santoso	Signature: ES	Date 29/12/2025
Authorised by: Sandy Tsoutsas	Signature: ST	Date 29/12/2025