



Q. U. A. L. I. T. Y. I. N. G. R. E. D. I. E. N. T. S. T. O. T. H. E. F. O. O. D. I. N. D. U. S. T. R. Y. Frutex Australia Pty Ltd. | www.frutex.com.au | ph (612) 95026500 | fx (612) 95026511 ABN 35.050.854.034 | Locked Bag 5100 | 18 St Albans Rd. | Kingsgrove NSW 2208 Australia

INGREDIENT SPECIFICATION
BASIL RUBBED – Steam SterilisedSpec. Code:
BASI008SS (10kg)
BASI008SS-1 (1kg)
BASI008SS-500 (10x500g)
BASI008SS-JR (150g)Issue No.: 17
Change notice No.: 16Date Issued: 05.09.2018Page No.: 1 of 1

PRODUCT

Basil Rubbed SS - Processed in Australia or imported basil rubbed ss origin: Egypt/Turkey

DESCRIPTION

The whole, good quality stem sterilized leaves of *Ocimum Basilicum*. Dark, green to brownish green leaves with a flavour typical of basil. This product complies with relevant regulatory requirements.

INGREDIENT LISTING

Basil Rubbed

GMO STATUS This product is Non GM

ALLERGEN STATUS

This product does not contain any known allergens

HALAL STATUS

This product is Halal certified

KOSHER STATUS

This product is Kosher certified

CHEMICAL AND PHYSICAL REQUIREMENTS

Moisture12% maximumBulk Index30 - 50 g/250mLSieve size80% minimum through 5 mmWater Activity0.65 maximumExtraneous matter level0.75% w/w maximum

ORGANOLEPTICAL REQUIREMENTS

Colour: Dark green to brownish green Flavour: Typical of basil Odour: Free from any objectionable odours Aroma: True to type

MICROBIOLOGICAL REQUIREMENTS

Total Plate Count	100 000 (cfu/g) maximum
Yeast	1 000 (cfu/g) maximum
Mould	1 000 (cfu/g) maximum
Coliforms	100 (MPN/g) maximum
E. Coli	Not detected in 1g
Salmonella	Not detected in 25g
Mould Coliforms E. Coli	1 000 (cfu/g) maximum 100 (MPN/g) maximum Not detected in 1g

NUTRITIONAL INFORMATION*

Food Energy (kJ)	1041
Protein (g)		22.7
Fat:	- Total (g)	4.3
	- Saturated (g)	1.0
Carbohydrates:	- Total (g)	13.3
	- Sugar (g)	1.9
Sodium (mg)		37.5

*Average quantity per 100g (Nutritional Information obtained by analysis on 23.06.2008) Average values subject to seasonal variations

PACKAGING

Product is packed in either multi-walled paper bags with a sewn closure (10kg), food grade pouches with heat sealed closure (1kg/500g) or food service jar (150g) placed into carton and taped. No staples, wire closures or castrating rings are used. Bag/pouch/jar/box are marked with net weight, product name, batch/lot number and best before date.

PACK SIZE

10kg / 1kg / 500g / 150g

STORAGE

Product should be stored in cool, dry conditions, away from direct sunlight.

SHELF LIFE

If stored as requested shelf life is eighteen (18) or twenty-four (24) months from date of packing (10kg) and twelve (12) months from date of packing for pouches (1kg/500g) and food service jars (150g).

QUALITY	PURCHASING	
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 supplied knowledge and belief. It is used a blight to determine the set of the product for the specification of the specification of the specification is determined by a set of the product for the specification of the specification of the specification of the specification is determined by a set of the product for the specification of the specification		
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		