



QUALITY INGREDIENTS TO THE FOOD INDUSTRY
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INGREDIENT SPECIFICATION BAY LEAVES SEMI SELECTED		Spec. Code: BAY014 (10kg) BAY014-1 (1kg) BAY014-250 (10x 250g) BAY014-9 (9kg) BAY014-500 (500g)
Issue No.: 11 Change notice No.: 10	Date Issued: 20.7.2016	Page No.: 1 of 1

PRODUCT

Bay Leaves Semi Selected – origin: Turkey

E. Coli

Negative in 1 g

Salmonella

Negative in 25 g

DESCRIPTION

The whole, dried leaves of *Laurus nobilis*. Green to brownish green leaves with a flavor typical of Bay Leaves. This product must comply with all relevant regulatory requirements.

NUTRITIONAL INFORMATION

Food Energy (kJ)	1312
Protein (g)	7.61
Carbohydrates:	
- Total (g)	74.97
- Sugar (g)	48.67
Fat:	
- Total (g)	8.36
- Saturated (g)	2.28
- Polyunsaturated (g)	2.29
- Monounsaturated (g)	1.64
Cholesterol (mg)	0.00
Sodium (mg)	23
Potassium (mg)	529
Dietary fibre (g)	26.3

INGREDIENT LISTING

Bay leaves

GMO STATUS

This product is Non GM.

ALLERGEN STATUS

This product does not contain any known allergens.

**Average quantity per 100g (Nutritional Information obtained from USDA website, May 2016)*

HALAL STATUS

This product is Halal Certified.

KOSHER STATUS

This product is Kosher Certified.

PACKAGING

Product shall be packed in cardboard box with inner plastic bag or heat sealed plastic pouches with sealed closure. No staples, wire closures or castrating rings to be used. The box is to be clearly marked with net weight, product name and type and batch number.

CHEMICAL & PHYSICAL REQUIREMENTS

Moisture	10.0 (%) maximum
Volatile Oils	0.5 (%) minimum
Water Activity	0.69 maximum
Stems, discolored leaves	20% maximum
Broken leaves	15% maximum
Extraneous matter	0.75 (%) w/w max

PACK SIZE

250g / 500g/1 Kg / 9kg / 10 Kg

ORGANOLEPTICAL REQUIREMENTS

Colour: Green to brownish green
 Flavour: Bitter and aromatic
 Odour: Free from any objectionable odours
 Aroma: Typical of bay leaves, aromatic

STORAGE

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

SHELF LIFE

If stored as requested shelf life is eighteen (18) months from date of packing for 10 kg and 9 kg pack and twelve (12) months for 250g, 500g and 1 kg packs.

MICROBIOLOGICAL REQUIREMENTS

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 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.