

# PRODUCT SPECIFICATION



Item Code 300/001/0010 PRODUCT NAME BAY LEAVES

Controlbody at origin SKAL

# 1) GENERAL DESCRIPTION

Product	Laurus nobilis L.
Origin	Turkey

# 2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1312 kj 313 kcal
Carbohydrate	74.97g
<ul> <li>Sugar</li> </ul>	0,7 g
Protein	11 g
Fat	8.36 g
<ul> <li>Monounsaturated</li> </ul>	1.64 g
<ul> <li>Polyunsaturated</li> </ul>	2.29 g
<ul> <li>Saturated</li> </ul>	2.28 g
Mineral	1.54 g
Sodium	23 g
Dietary fibre	26.3 g
Water	5.44 g

# 3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Whole dried bay leaves, dark green colour on one side, more clear on the other.		
Smell	Characteristic, no off smell		
Taste	Characteristic, no off taste		
Foreign matters	Natural product: 0,5% max		
	Sanitized product: 0,1% max		
Composition	Whole leaves: 90% min		
	Broken leaves: 10% max		
	Damaged leaves: 30% max		
	Stems of the same plant: 2% max		
Humidity	9% max		
Ashes	10% max		
Essential oil	1% min		
Alerts	None		

# 4) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 <sup>6</sup> ufc/g
E. Coli	<10 <sup>2</sup> ufc/g
Coliforms	<10 <sup>3</sup> ufc/g
Yeasts and Moulds	<10 <sup>4</sup> ufc/g
Salmonella	Absent
Aflatoxin	< 2 ppb
(B1-B2-G1-G2)	



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#### 5) BIOLOGICAL PARAMETERS

GMO	Absent

#### 6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

#### 7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross
	contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

#### 8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade	
Net weight	10 kg	
Shelf -life	Best before date within 48 months from the production	

#### 9) SAFETY MEASURES

CAS registy number	N.A.
Safety data sheet	No
provided	
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention	None
precautionary	
statements	

# 10) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"



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# 11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO <sub>2</sub>	NO	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
January 2020	January 2020	January 2020	May 2020