

	PRODUCT SPECIFICATION	
Item Code 301/001/0010	PRODUCT NAME BASIL LEAVES 2 – 4 mm	Controlbody at origin ICEA

1) GENERAL DESCRIPTION

Product	<i>Ocimum basilicum L.</i>
Origin	Italia

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

Energy value	975 kj 233 kcal
Carbohydrates	47,75 g
• Of which sugar	1,71 g
Protein	22,98 g
Fat	4,07 g
• Monounsaturated fats	1,24 g
• Polyunsaturated fats	0,50 g
• Saturated fats	2,16 g
Mineral	5,96 g
Sodium	76 mg
Dietary fibre	37,7 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Grind dried basil leaves, with uniform cut 2 – 4 mm. Color brilliant green
Smell	Characteristic aromatic, no off smell
Taste	Characteristic, no off taste
Foreign matters	Natural product: 0,5% max Sanitized product: 0,1% max
Composition	0,5% max Seeds and stems of the same plant: 2% max Yellowish and blacken leaves: 3% max
Dimension	< 4 mm: 1% max > 2 mm: 1% max Between 2 mm e 4 mm: 98% min
Humidity	7-8% max
Essential oil	0,3 ml/100g min

4) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 ⁶ ufc/g
E. Coli	<10 ² ufc/g
Enterobacteriaceae	<10 ² ufc/g
Moulds and yeasts	<10 ⁴ ufc/g
Salmonellae	Absent

5) BIOLOGICAL PARAMETERS

GMO	Absent
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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	Jar in PET with caps in PET, 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 registry number	78-70-6 Empirical formula: C ₁₀ H ₁₈ O
Safety data sheet provided	Yes
Legislation reference	Reg. CE 1272/2008
Active ingredient	Linalool
Hazard statements	H315
Prevention precautionary statements	P261 P305+P351+P338

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Esiste rischio contaminaz. crociata
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Molluscs 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 (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoesis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) 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 ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
March 2017	January 2020	January 2020	May 2020