	<b>QUALITY MANUAL</b>	<b>Version: 4</b>
	Product specification	<b>Date: 04/11/2019</b>
	<b>FROZEN BASIL PUREE PORTIONS</b>	<b>Page: 1 van 5</b>
	Gepureerde diepgevroren basilicum porties Purée de basilic surgelée en portions Gefrorenes Basilikumpüree in Portionen Purea di Basilico congelata in porzioni	<b>PR.I.07.02 – Ap.230</b>

### 1. GENERAL INFORMATION

<b>Supplier's name</b>	<b>HERBAFROST nv</b>
<b>Address</b>	Industriepark 19, 2235 Hulshout, Belgium
<b>Telephone</b>	+32 15 22 46 87
<b>Fax</b>	+32 15 22 53 69
<b>Web site</b>	<a href="http://www.herbafrost.be">www.herbafrost.be</a>
<b>E-mail</b>	info@herbafrost.be
<b>Commercial contact</b>	E-mail: <a href="mailto:sales@herbafrost.be">sales@herbafrost.be</a>
<b>Quality contact</b>	E-mail: conny@herbafrost.be
<b>Order/logistic contact</b>	E-mail: <a href="mailto:order@herbafrost.be">order@herbafrost.be</a>
<b>Contact in case of emergency only (24h)</b>	Name: P. Van Asten – Mobile tel.: +32 478 29 96 13

### 2. PRODUCT INFORMATION

<b>Product name</b>	Basil
<b>Species (latin name)</b>	<i>Basilicum ocimum</i>
<b>Ingredients</b>	100% Basil
<b>Country of origin</b>	Belgium, The Netherlands
<b>Customs tariff n°</b>	0710 8095

#### Product description

The puree is perfect for the preparation of all your sauces and soups, and is also extremely suitable to use in smoothies, juices and all other applications that needs a ultra-fin and smooth effect in the final recipe .  
The portions are ready-to-use.

#### Product flow:

The fresh product is carefully selected, washed, spin-dried, IQF frozen.  
The semi-finished product is cut until it is transformed into a smooth puree. Thereafter the puree is shaped into desired dimensions.  
The finished product is finally packed and metal detected (= Critical Control Point). The product is not blanched, not radiated and not thermally heated in any other way.

#### Benefits:

- ✓ All crops are cultivated by contracted, approved and highly skilled growers, under HerbaFrost supervision.
- ✓ Adapted machinery for harvesting and producing the finest herbs.
- ✓ Fully optimised washing process
- ✓ Whole process according to HACCP-standards
- ✓ Full traceability from field to fork
- ✓ Frequent microbiological and chemical analysis by independent accredited laboratories.
- ✓ HerbaFrost buys seeds from reliable suppliers and with a GMO-free certificate.
- ✓ Years of experience and development.
- ✓ Quality is our NUMBER 1 priority.

#### Certificates:

- ✓ IFS certified
- ✓ HACCP certified (ACS G-014)


### 3. PHYSICAL CRITERIA

Approved by: P. Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.



	<b>QUALITY MANUAL</b>	<b>Version: 4</b>
	Product specification	<b>Date: 04/11/2019</b>
	<b>FROZEN BASIL PUREE PORTIONS</b>	<b>Page: 2 van 5</b>
	Gepureerde diepgevroren basilicum porties Purée de basilic surgelée en portions Gefrorenes Basilikumpüree in Portionen Purea di Basilico congelata in porzioni	<b>PR.I.07.02 – Ap.230</b>

puree drop 5g	puree drop 20g
Min. 4g Max. 6g	Min. 18g Max. 22g
IQF free flowing portions with ultra-fin texture	IQF free flowing portions with ultra-fin texture

<b>Colour</b>	Green
<b>Taste</b>	Typical for the product, no off-taste
<b>Odour</b>	Typical for the product, no off-smell
<b>Defective parts</b>	May contain broken drops
<b>Metal detection</b>	Sensitivity: Fe 3.0mm, non-Fe 3.0mm, SS 3.0mm

#### 4. MICROBIOLOGICAL QUALITY

In accordance with European Regulation 2073/2005 (and amendments) on microbiological criteria for foodstuffs.  
Certificates of analysis (mixed sample of 10 pallets) for Total Aerobic Count, Coliforms, E.Coli, Yeast & Moulds available ON DEMAND.

#### 5. GENETICALLY MODIFIED ORGANISMS

- a. The product is from **non-GMO** sources and not subject to GMO labelling.
- b. Conform to the European regulations concerning GMO's and the traceability and labelling of GMO's. EU Regulations 1829/2003 and 1830/2003 (and amendments).

#### 6. CHEMICAL CRITERIA

- a. No additives
- b. Conform to the European regulations concerning the determination of maximum levels of contaminants and pesticides in foods:  
**Contaminants (nitrates, heavy metals):** EU Regulation 1881/2006 (and amendments)  
**Pesticides:** EU Regulation 396/2005 (and amendments)

#### 7. IONIZING RADIATION

The product is **not ionised**.

#### 8. PACKAGING INFORMATION


	Basil puree 5g		Basil puree 20g
	1x10kg	8x300g	1x10kg
<b>Packaging</b>	1x10kg	8x300g	1x10kg
<b>Product Code Herbafrost</b>	C157DRP005II	C157DRP005ZD	C157DRP020II
<b>Type of pallet</b>	Euro (wood)	Euro (wood)	Euro (wood)
<b>Palletisation</b>			
<b># Total cartons/pallet</b>	63	144	63
<b># Layers x Cartons/layer</b>	7 x 9	16 x 9	7 x 9
<b>Maximum pallet height (incl. pallet)</b>	210cm	175cm	210cm
<b>EAN</b>	tbc	5425007725179	tbc

Approved by: P. Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.



	<b>QUALITY MANUAL</b>	<b>Version: 4</b>
	Product specification	<b>Date: 04/11/2019</b>
	<b>FROZEN BASIL PUREE PORTIONS</b>	<b>Page: 3 van 5</b>
	Gepureerde diepgevroren basilicum porties Purée de basilic surgelée en portions Gefrorenes Basilikumpüree in Portionen Purea di Basilico congelata in porzioni	<b>PR.I.07.02 – Ap.230</b>

<b>Packaging material</b>	1x10kg : white carton board box with blue PE liner* 8x300g : white carton board box with black PE foil HerbaFrost zip  Size: L 380mm, W 250mm, Height may vary in function of the product volume Box sealed with blue tape White label on the short side of the box  * In accordance with the European regulation 1935/2004 (and amendments) concerning materials intended to come in contact with foodstuffs.
<b>Label information</b>	According to Regulation EU 1169/2011 (and amendments) on the provision of food information to consumers.

## 9. STORAGE INFORMATION

<b>Storage and transport temperature</b>	Max. -18°C (frozen)
<b>Shelf-life after production date</b>	48 months – in unopened, original cartons
<b>Remaining shelf-life at date of delivery</b>	12 months – in unopened, original cartons
<b>Declaration of shelf-life</b>	MM/YYYY
<b>Declaration of lot code</b>	LVPDDYYZZ LVP = Lotcode packed product DDD = day of the year YY= last 2 numbers of the year ZZ = palletnumber
<b>Other information</b>	Use immediately after defrosting or use directly from frozen. Do not refreeze after defrosting.

## 10. NUTRITIONAL INFORMATION

### Average content per 100g finished product

Source: literature


<b>Energy value (kJ)</b>	172
<b>Energy value (kcal)</b>	41
<b>Protein (g)</b>	3.10
<b>Carbohydrate (g)</b>	5.10
Of which Sugars (g)	5.05
<b>Fat (g)</b>	0.80
Of which saturated fatty acids (g)	0.15
Of which mono-unsaturated fatty acids (g)	0.04
Of which poly-unsaturated fatty acids (g)	0.45
<b>Cholesterol (mg)</b>	0
<b>Sodium Na (mg)</b>	9
<b>Salt NaCl (mg)</b>	23

<b>Suitable for vegetarians</b>	Yes
<b>Suitable for vegans</b>	Yes
<b>Suitable for ovo-lacto-vegetarians</b>	Yes
<b>Suitable for diabetics, coeliacs and lactose intolerant</b>	Yes
<b>Kosher certified</b>	No (On request)

Approved by: P.Van Asten, Managing Director

Established by: C. Van Asbroeck, QA Manager.




	<b>QUALITY MANUAL</b>	<b>Version: 4</b>
	Product specification	<b>Date: 04/11/2019</b>
	<b>FROZEN BASIL PUREE PORTIONS</b>	<b>Page: 4 van 5</b>
	Gepureerde diepgevroren basilicum porties Purée de basilic surgelée en portions Gefrorenes Basilikumpüree in Portionen Purea di Basilico congelata in porzioni	<b>PR.I.07.02 – Ap.230</b>

Halal certified	No
-----------------	----

#### 11. ALLERGEN INFORMATION

SUBSTANCES	DERIVATIVES	Presence in the product	Presence in the factory
1. Cereals containing gluten	(Wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products based on these cereals	No	No
2. Crustaceans	Products based on crustaceans	No	No
3. Egg	Egg-based products	No	No
4. Fish	Fish-based products	No	No
5. Peanuts	Peanut-based products	No	No
6. Soy	Soy-based products	No	No
7. Cow's milk	Milk-based products (including lactose)	No	No
8. Nuts	Almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts, and products based on these nuts	No	No
9. Celery	Celery-based products	No	No
10. Mustard	Mustard-based products	No	No
11. Sesame	Products based on sesame seeds	No	No
12. Sulphur dioxide and sulphites	Sulphur dioxide and sulphites (E220 – E228) at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>	No	No
13. Lupin	Lupin-based products	No	No
14. Molluscs	Mollusc-based products	No	No

According to Regulation EU 1169/2011 (and amendments) on the provision of food information to consumers.

SUBSTANCES	Presence in the product	Presence in the factory
Lactose	No	No
Cocoa	No	No
Glutamate (E620 - E625)	No	No
Components of chicken, beef, pork, sheep or other animals	No	No
Coriander	Yes	Yes
Corn / Maize	No	No
Legumes	No	No
Carrot	No	No


According to the LeDa list

Approved by: P. Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.



	<b>QUALITY MANUAL</b>	<b>Version: 4</b>
	Product specification	<b>Date: 04/11/2019</b>
	<b>FROZEN BASIL PUREE PORTIONS</b>	<b>Page: 5 van 5</b>
	Gepureerde diepgevroren basilicum porties Purée de basilic surgelée en portions Gefrorenes Basilikumpüree in Portionen Purea di Basilico congelata in porzioni	<b>PR.I.07.02 – Ap.230</b>

## 12. PRODUCT PICTURES

Basil 5g



## 13. APPROVAL

Please send the signed and approved product specification back to HerbaFrost nv.

If we don't receive these signed product specifications back within 7 working days, we consider them as approved by your side.

For approval – To be completed by customer
Date:  Name: Function:  Signature & Company Stamp: