1. GENERAL INFORMATION

Supplier's name	HERBAFROST nv	
Address	Industriepark 13, 2235 Hulshout, Belgium	
Telephone	+32 15 22 46 87	
Fax	+32 15 22 53 69	
Web site E-mail	www.herbafrost.be info@herbafrost.be	
Commercial contact	Name: Suzy Aerts E-mail: suzy@herbafrost.be	Name: Stijn Verelst E-mail: sales@herbafrost.be
Quality contact	Name: Conny Van Asbroeck E-mail: Conny@herbafrost.be	
Order/logistic contact	Name: Nicole Snyers E-mail: order@herbafrost.be	
Contact in case of emergency only (24h)	Name: P. Van Asten – Mobile tel.: +32 478 29 96 13	

2. PRODUCT INFORMATION

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

Product flow:

The fresh product is carefully selected, washed, spin-dried, IQF frozen, cut by Herbafrost. The semi finished product is packed and metal detected (= Critical Control Point) by subcontracter. The product is unblanched and ready-to-use.

Benefits:
- ✓ All crops are cultivated by contracted, certified 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)

Approved by: P.Van Asten, Managing Director   **Established by:** C. Van Asbroeck, QA Manager.

3. PHYSICAL CRITERIA

Cut Size:

1-3mm	1-6mm
1mm to 3mm: min.80% >3mm: max.20%	1mm to 6mm: min.80% >6mm: max.20%

Colour	Green
Taste	Typical for the product, no off-taste
Odour	Typical for the product, no off-smell
Texture	Individually Quick Frozen (IQF) pieces
Dry matter	6 to 13%
Stems	Max. 5% (weight) stems
Strange parts	Max. 1% (weight) non-toxic vegetable material from the parent plant (flowers,...) Max. 1% (weight) non-toxic vegetable material not of the parent plant
Defective parts	Max. 3% (weight) discoloured pieces
Metal detection	Sensitivity: Fe 3.0mm, non-Fe 3.0mm, SS 3.2mm

4. MICROBIOLOGICAL QUALITY

	Target (CFU/g)	Tolerance (CFU/g)	Frequency
Total Aerobic Count 22°C	1.000.000	5.000.000	Each batch[2]
Coliforms	3.000	10.000	Each batch[2]
E.Coli [1]	<10	100	Each batch[2]
Yeasts & Moulds	1.000	10.000	Each batch[2]
Salmonella [1]	Absent/25g	Absent/25g	monitoring
Listeria monocytogenes [1]	Absent/25g	100/g	monitoring

[1] In accordance with European Regulation 2073/2005 (and amendments) on microbiological criteria for foodstuffs.
[2] 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.**

Approved by: P.Van Asten, Managing Director   **Established by:** C. Van Asbroeck, QA Manager.

8. PACKAGING INFORMATION

8x250g:	
Product Code Herbafrost	C57006C
Packaging material	white carton board box with printed PE bags (250g)*, box sealed with blue tape.
Type of pallet	Euro pallet (wood)
Palletisation	144 cartons/pallet = 16 layers x 9 cartons/layer
Pallet height (incl. pallet)	174cm
Tare weight per carton	263g
EAN-code 250g	54 2500772 110 2
EAN-code 8x250g	54 2500772 111 9

5x1kg:	
Product Code Herbafrost	C57006B
Packaging material	white carton board box with printed PE bags (1kg)*, box sealed with blue tape.
Type of pallet	Euro pallet (wood)
Palletisation	72 cartons/pallet = 8 layers x 9 cartons/layer
Pallet height (incl. pallet)	190cm
Tare weight per carton	365g
EAN-code 1kg	54 2500772 560 5
EAN-code 5x1kg	54 2500772 561 2

* In accordance with the European regulation 1935/2004 (and amendments) concerning materials intended to come in contact with foodstuffs.
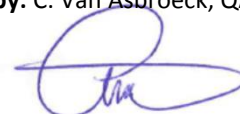
9. STORAGE INFORMATION

Storage and transport temperature	Max. -18°C (frozen)
Shelf-life after production date	48 months – in unopened, original cartons
Remaining shelf-life at date of delivery	12 months – in unopened, original cartons
Declaration of shelf-life	DD/MM/YYYY
Declaration of lot code	LAAAYMMDDLTTTT LAAA = Lotcode Herbafrost Y= last number year MM = month DD = day L = consecutive letter TTTT = time (hour and minutes)
Other information	Do not refreeze after defrosting.

Approved by: P.Van Asten, Managing Director

Established by: C. Van Asbroeck, QA Manager.

10. NUTRITIONAL INFORMATION

Average content per 100g finished product

Source: literature

Energy value (kJ)	172
Energy value (kcal)	41
Fat (g)	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
Carbohydrate (g)	5.10
Of which Sugars (g)	5.05
Of which polyols (g)	0
Of which starch	0.05
Dietary Fibre (g)	3.11
Protein (g)	3.10
Sodium Na (mg)	9
Salt NaCl (mg)	23
Cholesterol (mg)	0

Suitable for vegetarians	Yes
Suitable for vegans	Yes
Suitable for ovo-lacto-vegetarians	Yes
Suitable for diabetics, coeliacs and lactose intolerant	Yes
Kosher certified	On request
Halal certified	No

11. ALLERGEN INFORMATION

SUBSTANCES	Presence in the product	Presence on the same packaging line	Presence in the factory
1. Cereals containing gluten	No	Yes	Yes
2. Crustaceans	No	No	Yes
3. Egg	No	No	Yes
4. Fish	No	No	Yes
5. Peanuts	No	No	No
6. Soy	No	Yes	Yes
7. Cow's milk	No	No	Yes
8. Nuts	No	No	Yes
9. Celery	No	Yes	Yes
10. Mustard	No	No	No
11. Sesame	No	No	Yes
12. Sulpher dioxide and sulphites	No	Yes	Yes
13. Lupin	No	No	Yes
14. Molluscs	No	No	No

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

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

Approved by: P.Van Asten, Managing Director   **Established by:** C. Van Asbroeck, QA Manager.

Legumes	No	No	Yes
Carrot	No	Yes	Yes

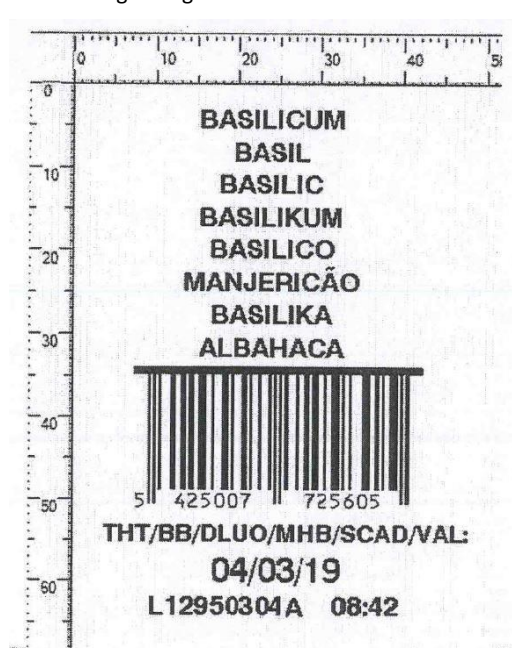According to the LeDa list.

12. PRODUCT PICTURES
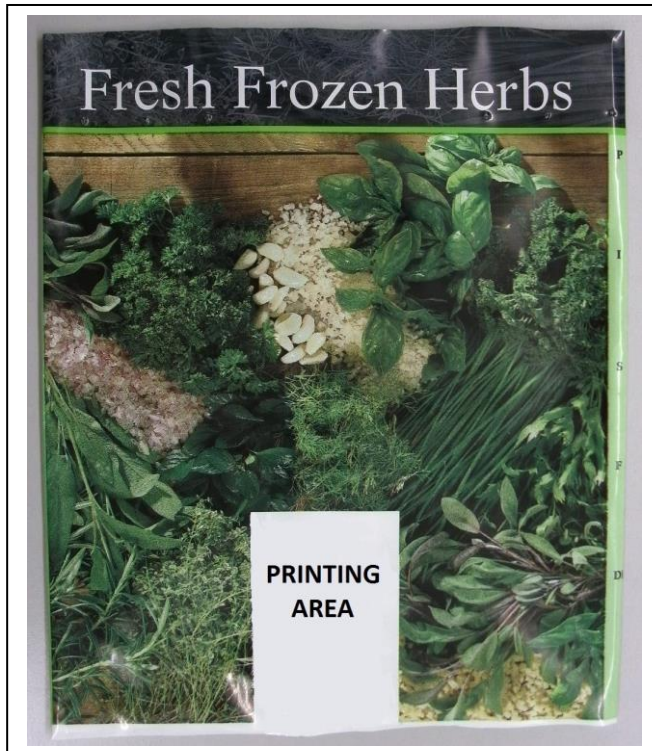
Print bag 250g:

Print bag 1000g:

Approved by: P.Van Asten, Managing Director   **Established by:** C. Van Asbroeck, QA Manager.

13. APPROVAL

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

If we don't receive these signed product specification 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: