

### I- PRODUCT DESCRIPTION

Field fresh Sage leaves harvested, sorted, sun dried, pure, and natural; no preservatives, processing aides or additives permitted | Sieved, passed on magnets, metal detectors and packed.

The flavour and aroma of this product is typical of dried Sage leaves. Colour is grey/green grey typical of dried Sage.

This product is produced in accordance with current HACCP principles and Good Manufacturing Practices.

Scientific Name: *Salvia officinalis*

Ingredient Statement: 100% Sage Leaves

Country of Origin: Egypt

### II- PHYSICAL & CHEMICAL CHARACTERISTICS

Parameter	Specification		Method of Analysis
	Mini.	Max.	
Granulation: - Retained; On 4 mm - Through 0.5 mm		5% w/w 7% w/w	Mechanical sieve shaker
Moisture		10% w/w	ISO 939
Extraneous matter (other parts from the same plant)		2% w/w	In House method based on visual inspection by naked eye (corrected, if necessary, for abnormal vision).

### III- MICROBIOLOGICAL CHARACTERISTICS:

Group/ Category	Salmonella	Method
Standard (Std)	Not detected in 375 g	ISO 6579-1:2017

Treatment Statement:

- Products are not treated unless specified on the label.
- Steamed or Irradiated products are available upon request as per destination Market

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# PRODUCT SPECIFICATION

SAGE LEAVES  
PRIME

Spices by ofi  
Dehydro Foods Co.S.A.E Plot No.30-  
32,Extension of 6th Industrial Area, ,6TH of  
October, Giza, Egypt  
F: +2(0)2 38243352

## IV- PACKAGING, STORAGE AND SHELF LIFE:

### A- Packaging material:

- Primary packaging is food grade blue LDPE. Manually knotted.
- Secondary packaging is food grade corrugated cardboard box or food grade multilayer paper bag.
- Boxes are sealed by adhesive tape; paper bags are sewed.

### B- Storage conditions:

- Clean and dry place kept in the original sealed container away from moisture and direct light.
- Recommended storage  $\leq 25^{\circ}\text{C}$  ( $77^{\circ}\text{F}$ ) and  $< 65\%$  humidity.

### C- Minimum shelf life from manufacturing date:

- Suggested "Best Before End" of the product is 24 months under the recommended storage conditions.

## V- Allergens Statement:

The manufacturing facility does not use as an ingredient in the preparation or manufacture of this product any of the major food allergens as listed in the Annex II of Regulation EU 1169/2011 and indicated by the Food and Drug Administration (FDA) in the Sec. 202. Findings of the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

None of the known food allergens is used on any of the production lines, nor are they knowingly present in the production facility.

## VI- GMO Statement:

In accordance with Regulations (EC) 1829/2003 and 1830/2003, GMO are not used in the preparation or manufacture of this product

## VII- Special dietary requirements:

This product complies with Kosher requirements. Certificates available upon request.

This product is suitable for vegetarian and vegan diets.

Unless otherwise required by applicable law obligations, the product is sold only based on conforming to the present specifications and subject to the Olam International Ltd General Sales & Delivery Terms.

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