PRODUCT SPECIFICATION
PARSLEY CURLY Flakes Large
Material No:100000119768
STEAM TREATED

PRODUCT DESCRIPTION

Product Name:	Dried Parsley Curly Leaves
Description:	olam food ingredients standard Parsley is produced from freshly harvested Parsley leaves which have been inspected, sorted, machine dried, sieved, passed through magnet and metal detector, steam treated and packed
Country of Origin:	Egypt
Ingredient Statement:	100% Parsley
Botanical Name:	*Petroselinum crispum*
Additives:	Product Free of any kind of additions, or processing aids
Treatment	This Product is treated by steam | All our products were not and do not contain any material that was exposed to ionizing radiation.
This product is produced in accordance with current HACCP principles and Good Manufacturing Practices	

PHYSICAL CHARACTERISTICS

Appearance:	Free flowing parsley Curly leaves
Color:	Light to dark green with moderate amount yellow parts – Typical to Parsley Curly leaves
Flavor:	Characteristic to Parsley; Fresh and Aromatic, Typical to Parsley Curly leaves
Aroma:	Characteristic to Parsley; Fresh and Aromatic, Typical to Parsley Curly leaves

Granulation

Parameter	Specification		Method of Analysis	Frequency
	Minimum	Maximum		
Retained; On 4 mm		5%	In House Method based on ADOGA standard.	Every LOT
Through 1 mm		10%		

CHEMICAL CHARACTERISTICS

Parameter	Specification		Method of Analysis
	Minimum	Maximum	
Moisture	-	8 %	ISO 939
ASH	-	16 %	ISO 928:1997
Insoluble ash content (HCl)	-	3 %	ISO 930:1997
Bulk Density	70	95	ASTA 25.1

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FOREIGN AND EXTRANEOUS MATERIAL MACROSCOPIC

Description	Requirements			
	Minimum	Maximum	Size	Method
Plant Material: Stems, stalks, woody parts, root parts, flower parts, leaves, discolored parts (burnt), plant fibers, shells, weeds.	-	Absent	>5 mm	In House method based on visual inspection by naked eye (corrected, if necessary, for abnormal vision).
Soft plastic pieces or fibers, rubber pieces, textile fibers, string, paper, soil, paint or varnish pieces, feathers, hair.	-	0.2 g/1Kg	< 2mm	In House method based on visual inspection by naked eye (corrected, if necessary, for abnormal vision).
		3 Piece	> 2mm < 5mm	
Dead insects/insects' fragments		Comply with the criteria of FDA Defect Action Levels		
Extraneous matter	-	2 %	In House method based on visual inspection by naked eye (corrected, if necessary, for abnormal vision).	

MICROBIOLOGICAL CHARACTERISTICS:

Parameter	Unit	Specification Max	Method of Analysis
TPC	cfu /g	100,000	ISO 4833-1:2013
Total coliforms	cfu /g	<10	ISO 4832:2006
Yeast & Mold	cfu /g	<1000	In house method based on ISO 21527-2:2008
E-COLI	cfu /g	<10	ISO 16649-2:2001
Salmonella	/2*375 g	Not detected	ISO 6579-1:2020
B. cereus	cfu /g	<100	ISO 7932
S. aureus	cfu /g	<100	ISO 6888-1
C. perfringens	cfu /g	<1000	ISO 7937

NUTRITIONAL COMPOSITION:

Nutrients	Value
Protein	21.2 gm
Calcium	1220 mg / 100 g
Iron (Fe)	95 mg / 100 g
Potassium	3270 mg / 100 g
Total Fat content	4 g / 100 g
Added sugar	Not detected
Carbohydrate by Calculation	56.3 g / 100 g
Cholesterol	Zero
Determination of Ash (Food)	11.6 %
Dietary Fibre	28.4 g / 100g
Energy by Calculation	367.4 Kcal/ 100g
Total Sugar	6.1 g / 100 g

- The nutrients values provided are calculated both from analytical data and literature sources.
- The lack of value for a particular nutrient doesn't indicate that the value is zero. It means instead that no value for that nutrient is available.
- This information is presented in good faith as typical and doesn't necessarily represent the exact composition of a specific lot of products.
- Due to variability from different cultivars, regions, weather conditions, crop treatments, harvesting time and dehydration process the nutritional values may vary from lot to lot.

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PACKAGING, STORAGE AND SHELF LIFE:

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

B- Storage conditions:
- Clean and dry location; keep in the original sealed package away from moisture and direct light.
- Best quality if stored below 25°C (77º F) and below 65% humidity.

C- Minimum shelf life from manufacturing date:
- The recommended "Best Before date "of this product is 24 months under the recommended storage conditions.

QUALITY & LEGISLATION:

The finished product manufactured in ofi facilities in Egypt, and its packaging that are used in manufacturing, storage and shipping are following the current Good Manufacturing Practices and are complying with the requirements of legislation in force in Egypt where applicable.

Allergens Statement:

olam food ingredients - Dehydro Foods Co SAE has developed a robust system for the management of major allergens (1) (2) which minimize the risk of their unintentional presence in the supplied products.
None of the olam food ingredients - Dehydro Foods manufacturing facilities uses any of the major food allergens in the preparation or manufacture of their products. These allergens are not used on any of the production lines, nor are they knowingly present in the production facilities. Furthermore, our staff is made aware of allergens and our control programs through periodic training, including procedures and GMP policy.
olam food ingredients- Dehydro Foods facilities undergo yearly GSFI audits- namely BRC- by certified 3rd parties to validate the efficacy of our food Safety and Sanitation Programs.
Finally, our raw materials and packaging Suppliers are properly educated and assessed to ensure that none of the major food allergens is introduced into our facilities.
(1) As listed in the Annex II of Regulation EU 1169/2011
(2) As indicated by the Food and Drug Administration (FDA) in the Sec. 202. Findings of the Food Allergen Labelling and Consumer Protection Act of 2004 (FALCPA)

Pesticides and contaminants statements:

In accordance with Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC (Text with EEA relevance) Text with EEA relevance plus Commission Regulation (EC) No 915/2023 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (Text with EEA relevance) Text with EEA relevance, Olam Egypt products are complying with the mentioned regulations.
- Heavy metals

Heavy Metal	Standard	Unit
Lead	<1 ppm	ppm max
Arsenic	<1 ppm	ppm max
Cadmium	<1 ppm	ppm max

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Packaging statement:

Primary packaging used is complying with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, plus complying with Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance) Text with EEA relevance

GMO Statement:

In accordance with Regulations (EC) 1829/2003 and 1830/2003 this product does not contain and is not made from genetically modified organisms (GMO).

Special dietary requirements:

This product complies with the Halal and Kosher requirements. Certificates are available upon request.
This product is suitable for vegetarian and vegan diets.

Food Law Claims

Products produced in olam food ingredients facilities in Egypt and supplied to our customers were prepared, processed and packed using the highest quality standards and under controlled conditions in accordance with the ISO 9001, ISO 22000 and BRC Standards. Our facilities are regularly inspected by Egyptian legal authorities and yearly audited by certified 3rd parties and meets all the required specifications. Assuring that all our products are safe for human consumption.
The product is fully in compliance with Egyptian Regulations (as a pre-requisite) and the EU Regulations

Food Fraud Statement

Food safety and Quality assurance are ofi primary objectives, and all our products are manufactured to comply with all the applicable guidelines

Vulnerability assessment is in place for all raw material/ingredients, packaging, and outsourced processing with proper control.

Unless otherwise required by applicable law obligations, the product is sold only on the basis of conforming to the present specifications and subject to the Olam International Ltd General Sales & Delivery Terms, upon the condition that purchasers will make their own tests to determine the suitability of the product for their particular purposes.

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