Food Safety CODEX HACCP	RAT	TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Specification	
Origin		EGYPT	Date of	6.2.2023
			issue	
Product Code(s)		HS2007	Supersedes	23.2.2021
Product		PARSLEY FLAT LEAF	Page 1 of 3	

Product Description:

Flat leaf parsley is derived from the leafy portion of the Petroselinum crispum herb. The product is produced from freshly harvested, good quality parsley that is washed, cut and dried to produce a shelf stable flavour enhancing culinary addition.

Organoleptic properties:

Colour: Green

Odour: Sweet, typical of parsley, free from offending odours

Taste: Aromatic, spicy, typical of parsley, free from offending flavours.

Physical /Grade Parameters:

Grades	Cut size	Parameters	Total
			Moisture
Parsley	4mm	Foreign matter (glass,	
flakes AD		metal) 0%	<8%
Parsley	2mm	Extraneous matter 2%	40 /0
flakes AD		max	

Microbial Parameters:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<100000cfu/g
Yeast and Mould	<1000cfu/g

Food Safety CODEX HACCP SAIGLOBAL	ATH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Specification	
Origin	EGYPT	Date of	6.2.2023
		issue	
Product Code(s)	HS2007	Supersedes	23.2.2021
Product	PARSLEY FLAT LEAF	Page 2 of 3	

Nutrition Information Servings per package: 100.00 g Serving size: 100.00 g Average Quantity per Serving Average Quantity per 100 g Energy 1130 kJ 1130 kJ Protein 21.5 g 21.5 g Fat, total 6.3 g 6.3 g - saturated 0.3 g 0.3 g Carbohydrate 11.7 g 11.7 g - sugars 10.0 g 10.0 g Sodium 450 mg 450 mg					
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Fat, total 6.3 g 6.3 g - saturated 0.3 g 0.3 g Carbohydrate 11.7 g 11.7 g - sugars 10.0 g 10.0 g	Energy	1130	kJ	1130	kJ
- saturated 0.3 g 0.3 g Carbohydrate 11.7 g 11.7 g - sugars 10.0 g 10.0 g	Protein	21.5	g	21.5	g
Carbohydrate 11.7 g 11.7 g - sugars 10.0 g 10.0 g	Fat, total	6.3	g	6.3	g
- sugars 10.0 g 10.0 g	- saturated	0.3	g	0.3	g
	Carbohydrate	11.7	g	11.7	g
Sodium 450 mg 450 mg	- sugars	10.0	g	10.0	g
	Sodium	450	mg	450	mg

Nutritional Information:

Nutritional information is a theoretical calculation obtained from FSZNZ.

Shelf Life:

Product shelf life is 24 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

<u>Allergen</u>	Present in Product
	YES / NO
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacea & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

Packaging/Weight:

15kg Kraft bags.

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Product Code(s)		HS2007	Supersedes	23.2.2021
Product		PARSLEY FLAT LEAF	Page 3 of 3	

Intended Use:

Food supplied as an ingredient for use in further manufacturing and processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.

Coding:

To comply with Commonwealth of Australia Regulations (food Standards Code, Quarantine, Department of Primary Industry), all external packaging will be labelled with:-

- 1. Product Name
- 2. Batch code or lot number (if coded, interpretation must be supplied.)
- 3. Production and Best before date
- 4. Net weight
- 5. Country of Origin