

Basil Blanched Superfine

Item Number: 16811

Product Description: Individually Quick Frozen product prepared from freshly harvested leaves of the basil plant which are washed, blanched, frozen and sized.

Botanical Name: *Ocimum basilicum*

Ingredient Statement: Basil

Allergens: None

Country of Origin: USA

Microbiological Analysis:

Test Name	Specification	Method
<i>E. coli</i>	< 10/gram	AOAC 991.14 or 2018.13
<i>Salmonella</i>	Negative/375 grams	AOAC 2011.03
<i>L. monocytogenes</i>	Negative/25 grams	AOAC RI 030502 or 2004.02
<i>Staph. aureus</i>	< 10/gram (coag +)	FDA BAM CHP 12

Chemical & Physical Analysis:

Attribute	Specification
Moisture	87% - 93%
Particle Size	80% less than 2 mm

Sensory Attributes:

Color	Bright green
Flavor	Slightly peppery with a hint of sweetness and traces of anise, mint and clove

Packaging:

Details: One 7 Lb. bag in box carton (corrugated carton with food safe blue polyethylene liner)

Net Wt.	Gross Wt.	Case Dimensions	Case Cube	Tie High	Pallet Count	GTIN Code
7 Lb.	7.65 Lb.	9.44" x 9.44" x 6.88"	0.35	20/7	140	00080731168118

Storage: Keep Frozen ≤ 0°F.

Handling: It is best to keep this product frozen and to use it in a frozen state.

Certifications & Declarations:

Kosher: Yes

3rd Party Audit: Yes – GFSI certified

Natural Statement: Although the FDA has not established a definition for “natural”, we consider this product to be “natural” as it is a minimally processed agricultural commodity, with no artificial ingredients, additives or added colors. This product is 100% basil and is GRAS (generally recognized as safe) for its intended use.

GMO Declaration: This product is not genetically modified and is processed in a controlled environment to prevent GMO contamination.

Gluten Declaration: This product does not contain gluten.

Process Declaration: This product conforms in all respects to the provisions of the *Federal Food, Drug and Cosmetic Act*, as amended and all applicable state and local laws. It was processed in accordance with all four main sections of the *U.S. Public Health Security and Bioterrorism Preparedness and Response Act of 2002* and in accordance with recognized Good Manufacturing Practices (GMP's). Additionally, this product has not been exposed to irradiation or sewage sludge.

Basil Blanched Superfine

Case Label Example:



BASIL BLANCHED SUPERFINE ★

PROD ID# 16811 NET WT: 7 LB

DOT IC# 534159 MCC IC# SF6015

LOT# XXXXXX-MM.DD.YY



00080731168118

PERISHABLE - KEEP FROZEN <0°F

SUPHERB FARMS, TURLOCK, CA 95380 1-800-SUPHERB

Lot Code Explanation:

Lot # XXXXXX-MM.DD.YY

“XXXXXX” = System Generated Number for Tracking

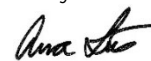
“MM.DD.YY” = Production Date in Month.Date.Year Format

Nutritional Information (Per 100 grams)		
Nutrient	Value	UOM
Calories	28.96	kcal
Fat	0.64	g
Saturated Fat	0.04	g
Trans Fatty Acid	0	g
Mono Fat	0.09	g
Poly Fat	0.39	g
Cholesterol	0	mg
Carbohydrates	2.65	g
Dietary Fiber	1.6	g
Total Sugars	0.3	g
Added Sugars	0	g
Protein	3.15	g
Water	92.07	g
Ash	1.49	g
Vitamin A – RAE	263.75	mcg
Vitamin C	18	mg
Vitamin D	0	IU
Calcium	177	mg
Iron	3.17	mg
Potassium	295	mg
Sodium	4	mg

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses and calculation. They are provided to you as an aid in product development work but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the C.F.R. Title 21 section 101.9.

Current Review Date: 06/04/24
Supersedes: 08/08/23
Last Revision: 08/08/23 by SA
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Authorized by:



Technical Services Director

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