PRODUCT SPECIFICATION SHEET

# Egyptian Basil – Whole

*Ocimum basilicum L.*

| DOCUMENT NO. | ISSUE | DATE |
|---|---|---|
| OH-SPEC-BSW-01 | 01 | 19.11.2026 |

## 01 PRODUCT IDENTIFICATION

| | |
|---|---|
| **Product name** | **Egyptian Basil – Whole** |
| **Botanical name** | *Ocimum basilicum* L. |
| **Plant family** | Lamiaceae |
| **Part used** | Leaves |
| **Form / cut** | Whole leaves |
| **HS code (reference)** | 1211.90 * |
| **Country of origin** | Egypt |
| **Country of processing** | Egypt |
| **Harvest season** | May to November |
| **Treatment status** | Not heat treated, not irradiated, not fumigated with ethylene oxide. Steam-sterilised grade available on request. |

## 02 DESCRIPTION OF PROCESSING

1. **Harvest & drying**
Field harvested before flowering, dried in the shade and separated from the main stalk.

2. **Receiving**
Each lot is opened, sampled and checked against the purchase grade (appearance, odour, moisture, foreign matter).

3. **Pre-cleaning**
Multi-deck sieve pre-cleaner with de-stoner and dust aspiration.

4. **Grading**
Air classifier, indent cylinders and gravity separator remove stems, broken parts and heavy foreign matter.

5. **Optical sorting**
Infrared optical sorters reject off-colour particles and foreign material.

6. **Hand inspection**
Final inspection belt fitted with high-intensity magnets.

7. **Metal detection**
Every packed unit passes through a calibrated metal detector.

8. **Packing**
Packed in clean, food-grade packaging, labelled with lot code and stored on pallets.

## 03 SENSORY & PHYSICAL CHARACTERISTICS

| | |
|---|---|
| **Appearance** | Whole and partly broken leaves, free from stalks |
| **Colour** | Green to dark green |
| **Flavour** | Sweet, slightly peppery, anise-like |
| **Odour** | Characteristic of sweet basil; no off-odours or taints |
| **Texture** | Dehydrated, free-flowing |

## 04 ANALYTICAL VALUES

| PARAMETER | MINIMUM | MAXIMUM | METHOD |
|---|---|---|---|
| Moisture (% w/w) | — | 12.0 % | ISO 939 |
| Volatile oil (% v/w) | 0.4 % | — | ISO 6571 |
| Total ash (% w/w) | — | 16.0 % | ISO 928 |
| Acid-insoluble ash (% w/w) | — | 3.5 % | ISO 930 |

### MYCOTOXINS

| MYCOTOXIN | MAXIMUM |
|---|---|
| Aflatoxin B1 | 5 µg/kg |
| Aflatoxins total (B1+B2+G1+G2) | 10 µg/kg |
| Ochratoxin A | 10 µg/kg |

*Ochratoxin A in accordance with Regulation (EU) 2023/915 (dried herbs). No EU aflatoxin maximum level exists for dried herbs; the aflatoxin limits shown are Orient Herbs specification.*

## 05 PHYSICAL VALUES & FOREIGN-BODY CONTROL

| PARAMETER | TARGET | MINIMUM | MAXIMUM |
|---|---|---|---|
| Particle size | Whole leaf | — | — |
| Stems and stalks | — | — | < 3.0 % |
| Extraneous matter | — | — | < 1.0 % |
| Foreign material (stones, glass, metal, insects) | — | — | Absent |

| METAL DETECTION – TEST PIECES | FERROUS (FE) | NON-FERROUS (NON-FE) | STAINLESS STEEL (SS) |
|---|---|---|---|
| Metal detector, every packed unit | 1.5 mm | 1.5 mm | 2.0 mm |

*High-intensity magnets are fitted at the sorter inputs and outputs and on the final inspection belt. Rejected units are quarantined and investigated.*

## 06 MICROBIOLOGICAL VALUES

| ORGANISM | MAXIMUM (CFU/G) |
|---|---|
| Total viable count (TVC) | $10^6$ |
| Coliforms | $10^4$ |
| *Bacillus cereus* | $10^3$ |
| *Escherichia coli* | $10^3$ |
| *Salmonella* spp. | Absent in 25 g |
| Yeasts | $10^5$ |
| Moulds | $10^5$ |

*Methods: ISO 4833-1 (TVC), ISO 4832 (coliforms), ISO 21528-2 (Enterobacteriaceae), ISO 7932 (B. cereus), ISO 16649-2 (E. coli), ISO 6888-1 (coagulase-positive staphylococci), ISO 6579-1 (Salmonella), ISO 21527 (yeasts & moulds), carried out by an accredited external laboratory.*

## 07 CONTAMINANTS & RESIDUES

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|---|---|
| **Pesticide residues** | Within the maximum residue levels of Regulation (EC) No 396/2005 and retained UK legislation. A multi-residue screen is available per lot on request. |
| **Heavy metals** | Lead, cadmium and mercury in accordance with Regulation (EU) 2023/915 and current UK contaminants legislation. |
| **Pyrrolizidine alkaloids** | Sum of 21 pyrrolizidine alkaloids ≤ 400 µg/kg (dried herbs), in accordance with Regulation (EU) 2023/915. |
| **Polycyclic aromatic hydrocarbons** | Benzo(a)pyrene ≤ 10 µg/kg and sum of 4 PAH ≤ 50 µg/kg, in accordance with Regulation (EU) 2023/915. |
| **Ethylene oxide** | Not used at any stage. Product complies with the EU MRL for ethylene oxide (sum). |
| **Irradiation** | The product is not irradiated and contains no irradiated ingredients. |

## 08 NUTRITIONAL INFORMATION *(typical values per 100 g)*

| NUTRIENT | PER 100 G |
|---|---|
| Energy | 975 kJ / 233 kcal |
| Fat | 4.1 g |
| of which saturates | 2.2 g |
| Carbohydrate | 48 g |
| of which sugars | 1.7 g |
| Protein | 23 g |
| Salt | 0.19 g |

*Typical values from USDA FoodData Central (SR Legacy) reference data for the dried product; not a guaranteed analysis.*

## 09 ALLERGEN INFORMATION

| ALLERGEN (ANNEX II, REG. (EU) 1169/2011) | IN PRODUCT | ON SITE | PROCESSED ON SITE | SUPPLY-CHAIN RISK |
|---|---|---|---|---|
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and products thereof) | No | No | No | No |
| Crustaceans and products thereof | No | No | No | No |
| Eggs and products thereof | No | No | No | No |
| Fish and products thereof | No | No | No | No |
| Peanuts and products thereof | No | No | No | Yes |
| Soybeans and products thereof | No | No | No | No |
| Milk and dairy products (including lactose) | No | No | No | No |
| Tree nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia, Queensland nut) | No | No | No | Yes |
| Celery and products thereof | No | Yes | Yes | No |
| Mustard and products thereof | No | No | No | No |
| Sesame seeds and products thereof | No | Yes | Yes | No |
| Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/L as $SO_2$) | No | No | No | No |
| Lupin and products thereof | No | No | No | No |
| Molluscs and products thereof | No | No | No | No |

| | |
|---|---|
| **Allergens in product** | **None** |
| *** Supply-chain note** | Traces of peanut and tree-nut protein cannot be fully excluded because herbs are grown, harvested, transported and stored in open agricultural environments. |
| **Allergen control on site** | Celery and sesame seeds are handled on site. Segregated storage, scheduled production with validated cleaning between products, and trained staff are used to prevent cross-contact. |
| **'May contain' advice** | May contain traces of peanuts and tree nuts due to agricultural and environmental cross-contamination. Customer to risk-assess for final labelling. |

## 10 PRODUCT SUITABILITY

| DIET | SUITABLE | CERTIFICATE |
|---|---|---|
| Vegetarians | Yes | — |
| Vegans | Yes | — |
| Kosher | Yes | Available on request |
| Halal | Yes | Available on request |
| Coeliacs (gluten-free) | Yes | — |
| Organic | On request | Organic grade available from certified farms |

## 11 STATEMENTS

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|---|---|
| **GMO (Reg. (EC) 1829/2003 & 1830/2003)** | Neither the product nor any component is produced from genetically modified varieties: **Yes**. Produced from identity-preserved raw materials: **No**. Produced from raw materials of GM origin: **No**. Requires GMO declaration: **No**. |
| **Nut and peanut** | Orient Herbs does not process peanuts or tree nuts. Because many herbs are grown and transported near nuts and peanuts at origin, and containers are outside our control, we cannot give a categorical nut-free guarantee. |
| **Infestation** | Goods are cleaned and inspected but, unless heat- or vacuum-treated, cannot be guaranteed free from later infestation. Store as stated below. |
| **Foreign matter** | Glass and brittle-plastic policy, pest-control programme and metal detection are in place under our HACCP-based food-safety management system. |

## 12 PACKING, LABELLING & TRACEABILITY

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|---|---|
| **Standard packing** | Woven PP bags or multi-wall paper bags with food-grade PE liner, approx. 15 kg net per bag. Carton boxes on request. |
| **Palletising** | Clean, fumigated or heat-treated (ISPM 15) wooden pallets, stretch-wrapped. |
| **Label on each unit** | Product name, botanical name, lot number, net weight, production date, best-before date, country of origin and buyer's shipping marks. |
| **Traceability** | Lot code links each unit to farm / grower, harvest date, processing batch and laboratory results. Mock recall tested at least once a year. |
| **Documents per shipment** | Certificate of analysis per lot, phytosanitary certificate, certificate of origin (EUR.1 where applicable), packing list and commercial invoice. |

## 13 STORAGE & SHELF LIFE

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| **Storage** | On pallets in cool, dry, hygienic, pest-controlled conditions; away from direct sunlight and strong odours. Recommended < 25 °C and < 65 % RH. |

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| **Shelf life** | 24 months from production in unopened original packaging. Delivered with at least 75 % of shelf life remaining. |

## 14 COMPLIANCE & CERTIFICATION

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|---|---|
| **Legislation** | The material complies with all relevant EU and UK food legislation for dried herbs at the date of issue. |
| **Factory** | HACCP-based food-safety management system; current certificates available on request. |
| **Farms** | Selected Egyptian growers working to Good Agricultural Practice (GAP), with farm-level traceability. |
| **Quality control** | Each lot is checked on receipt, during processing and before release. Retained samples are kept for the full shelf life. |

## 15 APPROVAL

| | |
|---|---|
| **Document no.** | OH-SPEC-BSW-01 |
| **Issue / date** | 01 / 19.11.2026 |
| **Prepared by** | Quality Control Department |
| **Approved by** | |

NAME & TITLE

SIGNATURE

COMPANY STAMP

** HS code for reference only; the importer should confirm classification with its customs broker. This specification supersedes all previous issues. Changes are notified to the customer in writing before supply.*