



PRODUCT SPECIFICATION / ADDITIONAL INFORMATION

Sage



Contact Details		Product Benefits
Company	Nurtured in Norfolk	This strong & aromatic herb pairs well with meats, such as pork, sausage & lamb as well as poultry or cheeses.
Technical	Jake Mills	
Contact Number	01362 760760	
Contact Email	jake@nurturedinnorfolk.co.uk	
Health & Safety	Jake Mills	
Contact Number	01362 760760	Strongly aromatic with an intense herbaceous flavour, sage should be used sparingly. Fresh sage is more flavourful than its dried form.
Contact Email	jake@nurturedinnorfolk.co.uk	
Specification		Sage contains high amounts of vitamins A & C.
Product Description	Bunched Herbs	
Product Weight	100 Grams	
Ingredients	Whole/Wash Before Use	
Packaging Outline	Clear Plastic/Wash Before Use	
Season Availability	Year Round	Micro Testing's/Laboratory Results Available on Request
GMO Status	N/A	Water Testing's
Allergen Status	No Allergen Recognised	
Dietary Information	N/A	Compost Testing's
Country of Origin	UK/ISR/ITA/KEN/ETH/DE/ESP/MOR	Global Gap Certificates (Origin of Product)
Appearance	Green	BRC Packaging
Age of Despatch	Max. 3 days	Product Testing's
Storage	Keep Refrigerated 4-8'c	Out Sourced Farms Sample Reports
Shelf Life	4 days Refrigerated	Out Sourced Farms Water Reports

We can confirm all information provided to you is correct to the best of our knowledge

Signed: J.Mills Print: Jake Mills Date: 15/7/2019

www.nurturedinnorfolk.co.uk



