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| *Product Specification* |

A close-up of some leaves

Description automatically generated with low confidence

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| **PRODUCT** | |
| Name of Product | Micro Red Basil |
| Legal Name | Red Basil, Micro plant, Fresh |
| Scientific Name | Ocimum basilicum ‘Purpurascens’ |
| Pack Size | 30g |
| Ingredients | Red Basil 100% |
| Country of Packing | UK |
| Country of Origin | UK, RSA |
| Allergen Advice | For allergens see ingredients in **bold** |
| Supplier | Nurtured in Norfolk |
| Address | Hillside Nursery  Shipdham Road, Norfolk  NR19 1NP |
| Telephone Number | 01362 760760 |
| Commercial Contact | [orders@nurturedinnorfolk.co.uk](mailto:orders@nurturedinnorfolk.co.uk) |
| Technical Contact | [maria@nurturedinnorfolk.co.uk](mailto:maria@nurturedinnorfolk.co.uk) |

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| **SHELF LIFE AND STORAGE CONDITION** | |
| Shelf Life | 4 days |
| Storage Temperature and Condition | 4-8°C (refrigerated) |

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| **ORGANOLEPTIC CHARACTERISTIC** | |
| Flavour | Subtle peppery flavour with a hint of mint |
| Visual Appearance | Fresh leaves |
| Colour | Purple |
| Odour | Fresh aroma with notes of mint |
| Texture | Fresh leaves |

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| **MICROBIOLOGICAL INFORMATION** | | | | | |
|  | Accepted level | | Unacceptable level | | |
| E-Coli | <100 cfu/g | | >100 cfu/g | | |
| Salmonella | Not detectable in 25g | | Detectable in 25g | | |
| **FOOD TOLERANCE DATA** | | | | |
|  | | **Contains** | | **Site Handled** |
| Cereals containing gluten (Wheat, rye, barley, oats, spelt, kamut) | | NO | | NO |
| Crustaceans and products thereof | | NO | | NO |
| Molluscs and products thereof (i.e. mussels/ oysters) | | NO | | NO |
| Egg/egg derivatives (i.e. Albumen, lysozyme) | | NO | | NO |
| Fish/fish derivatives | | NO | | NO |
| Milk/milk derivatives | | NO | | NO |
| Soya and soy derivatives | | NO | | NO |
| Mustard/mustard derivatives | | NO | | YES |
| Sulphites (E220-E228) >10mg/kg | | NO | | NO |
| Lupin and products thereof | | NO | | NO |
| Celery/celery derivatives | | NO | | YES |
| Peanut and peanut derivatives | | NO | | NO |
| Nuts (tree nuts: i.e. almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia) and derivatives, including unrefined nut oils | | NO | | NO |
| Sesame seeds/sesame derivatives, including oils | | NO | | NO |
| Coconut /coconut oil | | NO | | NO |
| Pine nuts/pine nut kernels | | NO | | NO |

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| **NUTRITIONAL DATA** | | | | |
| **Typical Values** | |  | **Per 100 g of products** | **Analytical/Calculated** |
| Energy | | kJ | 169 | McCance & Widdowsons |
| kcal | 40 | McCance & Widdowsons |
| Fat | Total | g | 0.8 | McCance & Widdowsons |
| Of which saturates | g | 0.1 | McCance & Widdowsons |
| Carbohydrate | Total | g | 5.1 | McCance & Widdowsons |
| Of which sugars | g | 0.1 | McCance & Widdowsons |
| Protein | | g | 3.1 | McCance & Widdowsons |
| Fibre | | g | - |  |
| Sodium | | mg | 9 | McCance & Widdowsons |
| Salt | | g | 0.02 | Calculated |

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| **SUITABILITY** | | | |
| This product is: | **Yes** | **No** | **Details** |
| Suitable for Vegans | Yes | ~~No~~ |  |
| Suitable for Vegetarians | Yes | ~~No~~ |  |
| Suitable for Coeliacs | Yes | ~~No~~ |  |
| Suitable for Kosher | ~~Yes~~ | No | Not certified |
| Suitable for Halal | ~~Yes~~ | No | Not certified |

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| **QMO DECLARATION** |
| All raw materials used in production of this product are sourced from non-genetically modified ingredients and have not been exposed to such modification.  Nurtured in Norfolk actively avoid the use of GM materials in their product range and stipulate with their suppliers that all food ingredients and products must not contain any genetically modified organisms or be produced from any genetically modified organisms. |

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| **ADDITIONAL INFORMATION** |
| Products manufactured by Nurtured in Norfolk comply with all relevant UK and EU legislation, including but not limited to the Food Safety Act 1990, and subsequent amendments. Systems are in place to satisfy the defence of ''all reasonable precautions and all due diligence''. A documented Quality Management System is in operation. |

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