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| Document | Product Specification |
|---|---|
| Version | 01 |
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PRODUCT SPECIFICATION

# Basil Seeds

| | | | |
|---|---|---|---|
| **Product** | Basil Seeds | **Spec. No.** | HG/BAS/001 |
| **Botanical name** | *Ocimum basilicum* | **Origin** | India |
| **Treatment** | Machine cleaned and Sortex cleaned | | |

| **PHYSICAL** | **Min** | **Max** | **Target** | **Unit** | **Test method** |
|---|---|---|---|---|---|
| Purity | 99.5 | - | - | % w/w | Visual separation |
| Admixture | - | 0.05 | - | % w/w | Visual |
| Color | - | - | Black | - | - |
| Aroma | - | - | Mild, nutty | - | - |
| **CHEMICAL** | **Min** | **Max** | **Target** | **Unit** | **Test method** |
| Moisture | - | 10.0 | - | % w/w | ASTA 2.0 |
| Total ash | - | 7.0 | - | % w/w | ASTA 3.0 |
| **MICROBIOLOGICAL** | **Min** | **Max** | **Target** | **Unit** | **Test method** |
| TPC | - | 100,000 | - | cfu/g | ISO 4833-1 |
| Yeast & Mold | - | 1,000 | - | cfu/g | ISO 21527 |
| Coliforms | - | 100 | - | cfu/g | ISO 4832 |
| E.coli | - | Negative | - | /g | ISO 16649-2 |
| Salmonella | - | Negative | - | /25g | ISO 6579-1 |
| **CONTAMINANTS (PERIODICAL)** | **Min** | **Max** | **Target** | **Unit** | **Test method** |
| Aflatoxin B1 | - | 2.0 | - | µg/kg | HPLC (AOAC or Equivalent) |
| Total Aflatoxin (B1, B2, G1, G2) | - | 4.0 | - | µg/kg | HPLC (AOAC or Equivalent) |
| Ethylene oxide (sum) | - | GB MRL | Not detected | mg/kg | GC-MS/MS |
| Pesticide residues | - | - | Comply with GB MRLs | - | LC-MS/MS, GC-MS/MS |

**PACKING**

1. 25 kg / 50 kg woven PP or paper bags with food grade PE liner
2. Private label retail packing available on request
3. Container load: 20 ft: 16 MT, 40 ft: 27 MT

**FOOD SAFETY**

1. Every lot is supplied with a certificate of analysis against this specification.
2. The product is not treated with ethylene oxide.
3. The product is free from GMO and purposeful irradiation.
4. The product contains none of the 14 allergens listed under UK food information law.

**STORAGE AND SHELF LIFE**

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 24 months from date of production in original unopened packing.

Abbreviations: w/w weight/weight, cfu colony forming units, MRL maximum residue level, ML maximum level, SHU Scoville heat units

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