

PRODUCT SPECIFICATION

Serving size

Amount per serving

Saturated Fat 0g

Total Carbohydrate 0g

Includes 0g Added Sugars

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Dietary Fiber 0g

Total Sugars 0g

Trans Fat 0g Cholesterol 0mg

Calories

Total Fat 0g

Sodium 0mg

Protein 0g

Vitamin D 0mcg

Potassium 13mg

Calcium 11mg

Iron 0mg

Nutrition Facts

(0.5g)

O

0%

0%

0%

0%

0%

0%

0%

0%

0%

0%

0%

% Daily Value*

BASIL WHOLE Item #43706; 43702; 43710

This product is food grade and all shipments conform to the Federal Food and Cosmetic Act of June 25, 1938 as amended.

PHYSICAL DESCRIPTION:

Light to medium green with slight bluish tint leafy spice free from stems and extraneous material with flavor typical of leafy basil.

INGREDIENT STATEMENT:

Basil

ALLERGENS:

None pertaining to the eight major food allergens.

ANALYTICAL & CHEMICAL STANDARDS:

| Granulation | 8% max thru USS #6 |
|--------------|----------------------|
| | 10% max thru USS #40 |
| Moisture | 10.0% max |
| Volatile Oil | 0.5% min |

MICRO LIMITS:

| Total Plate Count | 50000 cfu/g max |
|-------------------|-------------------|
| Coliform | Negative/<3 mpn/g |
| E. coli | Negative/25 g |
| Salmonella | Negative/375 g |

RECOMMENDED STORAGE:

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is one year providing products are held in the proper storage conditions.

PACKAGING:

| 43706 | 6 oz. "E" container |
|-------|---------------------|
| 43702 | 2 lb. "F" container |
| 43710 | 10 lb. box |

12 containers/case 6 containers/case

QUALITY ASSURANCE:

Karlsburger Foods is USDA Inspected, Certified Organic, Certified Halal, FDA Registered and operates under a continuous HACCP plan.

LOT CODE EXPLANATION

Lot code is job number entered to manufacture. All raw materials and packaging lot codes will automatically be linked to issued job number for traceability.

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PRODUCT SPECIFICATION

BASIL WHOLE Item #43706; 43702; 43710

| Nutrients | Per Serving | Per 100g | Nutrients | Per Serving | Per 100g |
|--------------------------|----------------|----------|-----------------------|----------------|----------|
| Basic Components | | | Saturated Fat (g) | 0.01 | 2.16 |
| Gram Weight (g) | 0.50 | 100.00 | Poly Fat (g) | 0.00 | 0.50 |
| Water (g) | 0.05 | 10.35 | Mono Fat (g) | 0.01 | 1.24 |
| Ash (g) | 0.07 | 14.85 | Trans Fatty Acid (g) | 0 | 0 |
| Calories (kcal) | 1.17 | 233.00 | Cholesterol (mg) | 0 | 0 |
| Calories from Fat (kcal) | 0.18 | 36.63 | Vitamins | | |
| Protein (g) | 0.11 | 22.98 | Vitamin D - mcg (mcg) | 0 | 0 |
| Carbohydrates (g) | 0.24 | 47.75 | Minerals | | |
| Dietary Fiber (2016) (g) | 0.19 | 37.70 | Calcium (mg) | 11.20 | 2240.00 |
| Total Sugars (g) | 0.01 | 1.71 | Iron (mg) | 0.45 | 89.80 |
| Added Sugar (g) | 0 | 0 | Potassium (mg) | 13.15 | 2630.00 |
| Fat (g) | 0.02 | 4.07 | Sodium (mg) | 0.38 | 76.00 |

The food allergens listed below may produce life-threatening reactions in sensitive individuals.

| ALLERGEN | YES | NO |
|---|--------------------------------------|----|
| Soybeans or soybean products | | Х |
| Wheat or wheat products | | Х |
| Milk | | Х |
| Eggs or egg products | | Х |
| Peanuts or peanut products | | Х |
| Fish and fish products (cod, haddock, salmon) | <pre> If yes, specify type(s):</pre> | Х |
| Crustacean shellfish and their products (shrimp, crab, lobster) | If yes, specify type(s): | Х |
| Tree nuts (almond, brazil nuts, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts (pinyon, pinon) pistachio, walnut) | If yes, specify type(s): | Х |

All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish and tree nuts. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

Completed by: Bren Stepp

Title:Sr. Product Development ManagerDate:1/7/2020

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