

WhatsApp: +62-812-3456-7890
Website: www.indoleaves.com

Email:indoleaves660@gmail.com

1. Fresh Betel Leaves

A. Physical

Form: Fresh whole leaves

Color: Deep green

Odor: Characteristic fresh betel aroma

Appearance: Clean, unbroken, glossy leaves

B. Chemical

• Pesticide Residue: Below permissible limits

• Moisture Content: 70–80%

C. Microbiological

Total Plate Count: <10⁴ CFU/g

• Yeast & Mold: <102 CFU/g

· Pathogens: Not detected

D. Packaging and Shelf Life

Packaging: Ventilated carton box (10–20 kg)

• Shelf Life: 3–5 days (under refrigeration)

• Storage Condition: 4-8°C



2. Fresh Curry Leaves

A. Physical

Form: Fresh whole leaves

Color: Bright green

· Odor: Distinctive curry aroma

Appearance: Clean, natural, unbroken

B. Chemical

• Pesticide Residue: Below permissible limits

Moisture Content: 65–75%

C. Microbiological

Total Plate Count: <10⁴ CFU/g

Yeast & Mold: <10² CFU/g

· Pathogens: Not detected

D. Packaging and Shelf Life

Packaging: Carton box with perforations (10–20 kg)

Shelf Life: 3–6 days (under refrigeration)

Storage Condition: 4–8°C



3. Dried Betel Leaves / Powder

A. Physical

Form: Whole dried leaves or powdered

Color: Green-brown (leaf), light green (powder)

Odor: Herbal, slightly spicy

Appearance: Uniform drying, no foreign matter

B. Chemical

Moisture Content: <10%

Total Ash: Max. 8%

C. Microbiological

Total Plate Count: <10⁴ CFU/g

Yeast & Mold: <10² CFU/g

· Pathogens: Not detected

D. Packaging and Shelf Life

Packaging: Kraft paper bag or vacuum pouch

Shelf Life: Up to 12 months

Storage Condition: Cool, dry place (room temperature)



4. Dried Curry Leaves

A. Physical

· Form: Whole dried leaves

· Color: Olive green

Odor: Strong aromatic

Appearance: Thin, slightly curled

B. Chemical

Moisture Content: <10%

Total Ash: Max. 8%

C. Microbiological

Total Plate Count: <10⁴ CFU/g

Yeast & Mold: <10² CFU/g

· Pathogens: Not detected

D. Packaging and Shelf Life

Packaging: Zip pouch or bulk packaging

• Shelf Life: 12 months

· Storage Condition: Cool, dry area



5. Dried Moringa Leaves / Powder

A. Physical

Form: Dried leaves or powdered

• Color: Bright green

Odor: Mildly earthy

Appearance: Finely milled or intact leaves

B. Chemical

Moisture Content: <7%

• Protein Content: Approx. 25%

C. Microbiological

Total Plate Count: <10⁴ CFU/g

Yeast & Mold: <10² CFU/g

· Pathogens: Not detected

D. Packaging and Shelf Life

Packaging: Vacuum sealed / foil pouch

Shelf Life: 18–24 months

• Storage Condition: Cool, dark, dry place



6. Dried Kaffir Lime Leaves

A. Physical

Form: Whole dried leaves

· Color: Dark green

• Odor: Strong citrus fragrance

Appearance: Slightly curled, clean

B. Chemical

Moisture Content: <10%

Essential Oil Content: 1.5–2%

C. Microbiological

Total Plate Count: <10⁴ CFU/g

Yeast & Mold: <10² CFU/g

· Pathogens: Not detected

D. Packaging and Shelf Life

Packaging: Vacuum bag / foil pouch

• Shelf Life: 12 months

Storage Condition: Room temperature, dry storag