

#### 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</li>

Yeast & Mold: <10<sup>2</sup> 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</li>

Yeast & Mold: <10<sup>2</sup> 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%</li>

Total Ash: Max. 8%

### C. Microbiological

Total Plate Count: <10⁴ CFU/g</li>

Yeast & Mold: <10<sup>2</sup> 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%</li>

Total Ash: Max. 8%

### C. Microbiological

Total Plate Count: <10⁴ CFU/g</li>

Yeast & Mold: <10<sup>2</sup> 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%</li>

Protein Content: Approx. 25%

#### C. Microbiological

Total Plate Count: <10⁴ CFU/g</li>

Yeast & Mold: <10<sup>2</sup> 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%</li>

Essential Oil Content: 1.5–2%

### C. Microbiological

Total Plate Count: <10⁴ CFU/g</li>

Yeast & Mold: <10<sup>2</sup> 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