

Darégat
LE+Taste

Certifications

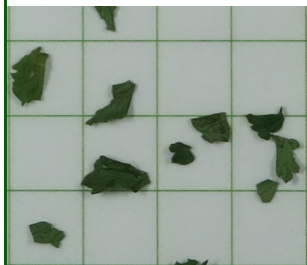


ISO 9001, IFS, BRC,
Biologique, Kosher,
ISO 14001

100%
Flat-leaf Parsley

Origin :
France

Extra Large



Large



Medium



Specification
Dried herbs

Flat-leaf Parsley

Petroselinum sativum Hoffm.



FULL TRACEABILITY

1 - Organoleptic

Herbs freshly cut, washed and dried after harvest.



Colour : uniform green

Cut : a wide choice of cut adapted for all your uses.



Odour : characteristic of the plant



Texture : dried

Taste : characteristic of the plant.

2 - Preparation

Add that visual gourmet touch and taste to your prepared meals, salads, soup and sauce recipes... Use in cold and hot culinary solutions.

Incorporation example : **warm sauce** : 0,5-1,5% ; **sauteed** : 1-2%??

3 - Benefits

Guaranteed microbiological quality - Ready to use - Authentic and natural taste - Economic compared with fresh product - Eco-responsible - Size of variable pieces - Fluid/sprinkling

Ref N° : FT/DE/IND/120
Version : T
Date : 02/08/2018

Approbateur :
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THIRRY

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Use and storage

Storage and temperature of transport :
Store in cool and dry place, away from sun and excessive heat (> 25°C)

BBD








Best before date :
4 years in its original packaging closed

Best before at delivery :
12 months



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4 - Particle size

	Cut	Particle size	Density	Stalks	Item code
	Extra large	80% min. between 0.8 & 8mm	50-75 g/L	3%	0000827
	Large	80% min. between 0.63 & 6.3mm	65-95g /L	7%	0001074
	Large	80% min. between 0.63 & 6.3mm	60-85 g/L	3%	0000825
	Medium	80% min. between 0.4 & 2.5mm	60-100 g/L	15% Max	0004089
	Medium	80% min. between 0.5 & 4mm	80-110 g/L	7%	0001071
	Medium	80% min. between 0.5 & 4mm	80-110 g/L	3%	0000823
	Fine	80% min. between 0.4 & 2mm	110-155 g/L	3%	0001073

5 - Microbiological quality

	Target (CFU/g)	Tolerance (CFU/g)
TVC	10 000	≤ 100 000
Enterobacteriaceae	200	≤ 2 000
E.coli	< 10	≤ 10
Sulphites reducing anaerobes	< 10	≤ 30
Staphylococcus aureus	100	≤ 100
Yeasts	100	≤ 1 000
Moulds	100	≤ 1 000
Bacillus cereus	500	≤ 500
Listeria monocytogenes	Absence in 25 g	Absence in 25 g
Salmonella	Absence in 25 g	Absence in 25 g

6 - Physical - chemical quality

Water content	< 7 %
Foreign vegetal matter	< 0.1 % (of total mass)
Colour defects	< 5 % (of total mass)

7 - Nutritional values

Nutritional values for 100g	
Energy-calories	297 kcal 1241 kJ
Total fat saturated fat	2.9 g 0.7 g
Available carbohydrates sugars	23.6 g 7.2 g
Dietary fibers	29.4 g
Proteins	29.4 g
Salt	0.95 g

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Chemical criteria

No additives

Conform to the European regulations concerning :

Pesticides (396/2005 and amendments)

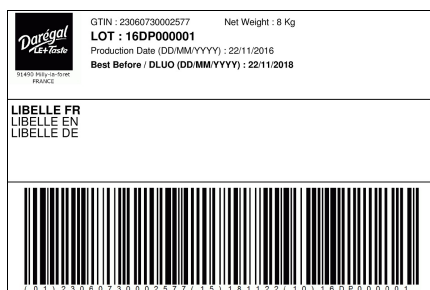
Contaminants (nitrates, heavy metal, PAH) : 1881/2006 (and amendments).

Packaging (material in contact with food) : 1935/2004, 10/2011 (and amendments)

8 - Packaging

- Description :** Sewn Kraft paper bag with sealed polyethylene lining

- Labeling :**



Composition of batch number :

last 2 digits of the production year
+ 2 letters corresponding the production line
+ 6 digit chronological number

- Palletization :**

Item code	Packaging	Unit weight	Weight / Pallet
0000827	bag (kraft/PE/PA/PE)	8.0 kg	168.0 kg
0001074	bag (kraft/PE)	10.0 kg	240.0 kg
0000825	bag (kraft/PE)	8.0 kg	192.0 kg
0004089	bag (kraft/PE)	12.0 kg	288.0 kg
0001071	bag (kraft/PE)	12.0 kg	288.0 kg
0000823	bag (kraft/PE)	10.0 kg	240.0 kg
0001073	bag (kraft/PE)	12.0 kg	288.0 kg

Cut	Bags Extra large	Bags Large / Tips	Bags Medium / Fine
Number of SU/layers	3	3	3
Number of layers/pallet	7	8	8
Number of SU/pallet	21	24	24
Pallet (cm)	100 X 120	100 X 120	100 X 120
Pallet height (cm)	200	200	190



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GMO free

Conform to the European regulations 1829/2003 and 1830/2003

Not ionised product

Conform to the European regulations (directives 1999/2 and 1999/3) and French (decree 2001-1097 and orders of 08/01/02 and 20/08/02)

Suitable with the particular diets

Vegan and Vegetarians



9 - Allergen information

	<i>In the product</i>	<i>Production line</i>	<i>Production site</i>	<i>Risk of cross contamination controlled</i>	<i>Conclusion</i>
Cereals containing gluten and products thereof (wheat, rye, barley, oats, kamut, hybridised strains)	no	no	yes	yes	absence
Crustaceans and products thereof	no	no	no	yes	absence
Eggs and products thereof	no	no	no	yes	absence
Fish and products thereof	no	no	no	yes	absence
Peanuts and products thereof	no	no	no	yes	absence
Soya and products thereof	no	no	no	yes	absence
Milk and products thereof (including lactose and milk protein)	no	no	yes	yes	absence
Nuts and products thereof (almond, hazelnut, walnut, cashew nut, pecan nut, brazil nut, macadamia nut, pistachio)	no	no	no	yes	absence
Celery and products thereof	no	no	no	yes	absence
Mustard and products thereof	no	no	yes	yes	absence
Sesame seeds and products thereof	no	no	no	yes	absence
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO2	no	no	yes	yes	absence
Lupin and products thereof	no	no	no	yes	absence
Molluscs and products thereof	no	no	no	yes	absence