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	HERB SAGE DRIED	ED No: 04
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1. PRODUCT NAME

HERB SAGE DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Dried sage herbs are leaves of the species *Salvia officinalis* L., belonging to the family *Lamiaceae*, collected before flowering then dried.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dried Sage

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. C AC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

5. MICROBIOLOGICAL CRITERIA

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;


The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Moisture content	≤ 10% (m/m)
QUALITY PARAMETERS	LIMITS
Total ash	≤ 12.0 %, on dry basis
Acid- insoluble ash	≤ 2.0 %, on dry basis
Volatile oil, ml/100 g (min)	≥ 1.5 %, on dry basis

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Strong and aromatic odour. Flavour is aromatic, pleasant, fresh and slightly bitter. Must be free from off odour or off flavor
Colour	Slightly toned-down colour as compared to whitish grey of fresh leave
Foreign matter	Not more than 1% (by mass). Free from yellow or brown leaves, dust and fine particles. Free from living insects and

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Storage and Transportation Temperature moulds growth, and shall be practically free from dead insects, insect fragments and rodent contamination.
15°C to 25°C

8. CONTAMINANTS

- 8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	325 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 50 g to 100 g
Warranty at delivery location	Minimum 4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- ISO 11165: 1995
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"