



605070

Olam Spices and Vegetable Ingredients  
SPECIFICATION  
Parsley Flakes 300K

Olam SVI  
205 E River Park Circle  
Suite 310  
Fresno, CA 93720  
T : 559.446.6400

**I. Product Description**

Olam Parsley is produced from freshly harvested parsley which has been washed, trimmed, chopped, dehydrated, milled to size, metal detected, and packed to stock. The flavor & aroma of this product is typical of dehydrated Parsley. Appearance is light green to medium green free flowing product. This product is produced in accordance with current HACCP principles & Good Manufacturing Practices. This product is Kosher Parve. Scientific Name: Petroselinum crispum

**II. Ingredient Statement**

PARSLEY

**III. Physical & Chemical Analysis**

Parameter	Specification	Method of Analysis
GRANULATION	20 % MAX THRU US #20	ROTAP/2 MIN
MOISTURE	5 % MAX	ASTA METHOD 2.1

**IV. Microbiological**

Parameter	Specification	Method of Analysis
STANDARD PLATE COUNT	300,000 cfu/g MAX	AOAC 990.12
YEAST	400 cfu/g MAX	FDA-BAM 7TH ED.
MOLD	400 cfu/g MAX	FDA-BAM 7TH ED.
COLIFORMS	400 cfu/g MAX	AOAC 991.14
COAGULASE POSITIVE STAPHYLOCOCCUS	9 cfu/g MAX	AOAC 975.55
E .COLI	None Detected	AOAC 991.14
SALMONELLA (375G X2)	None Detected	AOAC RI100201
LISTERIA MONOCYTOGENES	None Detected	AOAC 2003.12

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**V. Nutritional Composition**

NUTRIENT	Per 100g
MOISTURE	3.8 g
ENERGY	226 kcal
PROTEIN	27.9 g
TOTAL FAT	3.9 g
SATURATED FAT	0.8 g
TRANS FAT	0 g
CHOLESTEROL	0 mg
TOTAL CARBOHYDRATE	49.9 g
DIETARY FIBER	30.1 g
SUGARS	6.4 g
ADDED SUGAR	0 g
ASH	14.6 g
SODIUM	1110 mg
CALCIUM	1200 mg
IRON	56.7 mg
POTASSIUM	3030 mg
VITAMIN D	0 mcg

Values provided are calculated from analytical data. This information is presented in good faith as typical. Due to variability from growing region, weather, and processing, exact nutritional values will vary from lot to lot.

**VI. Container Code & Traceability**

Olam standard lot number format is a 10-digit code which groups product for each batch or twenty-four hour production period. All lot numbers are fully traceable through our electronic database system.

Lot # 5217003004

5217 is the Julian date code for August 5th 2015. 5 refers to the year 2015 & 217 refers to the 217th day of that year. 003004 is the production facility and batch number

**VII. Container Storage / Shelf Life**

The recommended maximum shelf life of this product is 24 months for all packaging except drums, 36 months maximum shelf life for drums. Best quality if stored below 70F (21C) and below 65% humidity.

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**VIII. Allergen Statement**

The eight major allergens(Soy, Dairy, Wheat, Tree Nuts, Peanuts, Fish, Shell Fish, Eggs), are not permitted in the Olam facilities that produce dehydrated Onion, Garlic, & Parsley.

**IX. GMO Statement**

Olam does not use GMO parsley in the manufacturing of our dehydrated parsley products. We do not grow or contract from grower's parsley derived from Genetically Modified Seed.

**X. Kosher Parve**

Certificate # PP5YW-8TE5G is available at <http://www.koshercertificate.com>

**XI. Halal Certificate**

Available upon request.

**XII. Regulatory & Certification**

This product complies with current Good Manufacturing Practices and shall confirm to the provisions of the Federal Food, Drug and Cosmetics Act and its amendments. This product contains no additives. Olam parsley products are prepared from sound, mature, edible parsley using an air dried process.

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