

# Product Specification



Product Title RUBBED PARSLEY 10KG SACK  
Product Code OC30176

## General Information

Product Description:	The dried, rubbed leaves of English Parsley which have not undergone fumigation or irradiation treatment
Latin Name:	<i>Petroselinum crispum hortense</i>
Pack Size:	10kg
Country of Origin:	UK
Country of Manufacture:	UK
Appearance/Colour:	Good green particulates, may contain some lighter leaves
Flavour/Odour:	Fresh and characteristic of Parsley
Particle Size:	10% max <0.6mm sieve; 100% <4mm sieve
Extraneous Matter:	Stalk (pieces larger than 3mm) <3% w/w
Foreign Matter:	0.1% max
Metal Detection:	Ferrous 1.5mm, Non-Ferrous 1.5mm, Stainless Steel 2.5mm
Magnets:	4000 to 11,000 gauss

## Chemical Standards

Test	Units	Specification
Moisture	%	≤10
Ash	%	≤17
Acid Insoluble Ash	%	≤4
Pesticides	mg/kg	Within EU Regulations
Heavy Metals	mg/kg	Within EU Regulations

## Microbiological Standards

Test	Units	Specification
Total Viable Count	Cfu/g	≤50,000
Enterobacteriaceae	Cfu/g	≤100
E-Coli	Cfu/g	<10
Bacillus Cereus	Cfu/g	≤100
Clostridium Perfringens	Cfu/g	≤10
Staph Aureus	Cfu/g	≤20
Listeria spp	25g	Not Detected in 25g
Salmonella spp	375g	Not Detected in 375g
Yeasts	Cfu/g	≤500
Moulds	Cfu/g	≤500

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## Nutritional Information

Typical Constituent per 100g		Method of Analysis or Source of Information	
Energy	kJ	1220	Food Data Central (FDC ID: 170930)
	kcal	292	Food Data Central (FDC ID: 170930)
Fat of which		5.48g	Food Data Central (FDC ID: 170930)
	saturates	1.38g	Food Data Central (FDC ID: 170930)
	mono-unsaturates	0.761g	Food Data Central (FDC ID: 170930)
	polyunsaturates	3.12g	Food Data Central (FDC ID: 170930)
Carbohydrates of which		50.6g	Food Data Central (FDC ID: 170930)
	sugar	7.27g	Food Data Central (FDC ID: 170930)
Fibre		26.7g	Food Data Central (FDC ID: 170930)
Protein		26.6g	Food Data Central (FDC ID: 170930)
Sodium		452mg	Food Data Central (FDC ID: 170930)
Salt		1.13g	Food Data Central (FDC ID: 170930)

## Packaging Information

Item	Material/Description
Tertiary Packaging	4-way entry pallet, 1200mm x 1000mm
Food Contact Packaging	White sack - blue lined Blend of virgin polyethylene polymers (LDPE, LLDPE, MDPE, HDPE) Sack size: 550mm x 700mm x 1270mm Gauge: 15.0µg Combined weight: 250g From a BRC certified company
Label Information	Product Name, Batch Number, Net Weight & Best Before End Date

## Storage and Shelf Life Information

Recommended Storage Conditions	Keep in dry, cool conditions away from direct heat and sunlight
Shelf Life from Manufacture	36 months

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## Allergen Information

Allergen	Used Within the Recipe	Present at the manufacturing site	Comments
<b>Cereals containing gluten</b> (i.e. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	Y	Traded item. Stored in sealed bags in the warehouse in segregated area.
<b>Crustaceans</b> and products thereof	N	N	
<b>Eggs</b> and products thereof	N	N	
<b>Fish</b> and products thereof	N	N	
<b>Peanuts</b> and products thereof	N	N	
<b>Soybeans</b> and products thereof	N	N	
<b>Milk</b> and products thereof (including lactose)	N	N	
<b>Nuts</b> i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio nut, Macadamia/Queensland nut and products thereof	N	N	
<b>Celery</b> and products thereof	N	Y	Traded item. Stored in sealed bags in the warehouse in segregated area.
<b>Mustard</b> and products thereof	N	Y	
<b>Sesame seeds</b> and products thereof	N	N	
<b>Sulphur dioxide</b> and sulphites (added) at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>	N	Y	Traded item. Stored in sealed bags in the warehouse in segregated area.
<b>Lupin</b> and products thereof	N	N	
<b>Mollusc</b> and products thereof	N	N	

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The manufacturer requests that all manufacturers take all reasonable and practical precautions to prevent cross contamination of any allergens. Details of allergen management controls relating to the manufacture of this product are available upon request.

The manufacturer does not knowingly supply, use or handle any genetically modified ingredients or derivatives. Most of the products they handle are not implicated with regard to GMOs, and they take great care in sourcing ingredients to ensure that they maintain their GM free status.

The manufacturer does not knowingly supply, use or handle any irradiated materials.

Customer Approval of Specification	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 28/05/2026 15:36:04

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