



## Freeze Dried Kaffir Lime Leaf Powder

### PRODUCT SPECIFICATION

<b>Ingredients</b>	100% Kaffir Lime Leaf
<b>Origin</b>	New Zealand
<b>Botanical name</b>	citrus hystrix
<b>Description</b>	Kaffir Lime Leaf Powder is obtained by the lyophilization of kaffir lime leaves which are then milled to a fine powder
<b>Appearance</b>	Fine powder with a vibrant green color
<b>Taste and odor</b>	Strong kaffir lime leaf aroma and flavour
<b>Texture</b>	Fine powder
<b>Preservatives</b>	None
<b>Organic</b>	No
<b>Yield</b>	18%
<b>GMO</b>	Kaffir Lime Leaf Powder contains no genetically modified ingredients
<b>Water activity</b>	<0.3 a <sub>w</sub>
<b>Suitable for Halal</b>	Yes - Certified by New Zealand Islamic Development Trust
<b>Suitable for Kosher</b>	Yes - Certified by Kosher Kiwi Licensing Authority New Zealand
<b>Suitable for vegetarian</b>	Yes

### NUTRITION INFORMATION (BY CALCULATION)

Nutrition Information	Average Quantity per 100g
Energy	1064kJ
Protein	16.5g
Total fat	4.1g
-saturated fat	0.7g
Carbohydrate	17.8g
-sugars	7.4g
Sodium	187mg





### **MICROBIOLOGICAL LIMITS**

<b>Micro-organism</b>	<b>Acceptable level</b>	<b>Unit</b>	<b>Method</b>
<b>Aerobic Plate Count</b>	<500,000	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Chapter 8
<b>Bacillus Cereus</b>	<100	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Chapter 32
<b>Staphylococcus Aureus</b>	<100	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Chapter 39
<b>Escherichia coli</b>	<10	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Chapter 9.9
<b>Clostridium Perfringens</b>	<100	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Chapter 33
<b>Salmonella</b>	not detected	25g	BACGene Salmonella spp. kit
<b>Listeria</b>	not detected	25g	BACGene Listeria spp. kit

**NB These limits reflect the maximum limits acceptable as per our FCP. Actual results are significantly lower**

### **PACK SIZES**

10g

### **PACKAGING SPECIFICATION**

Fresh As Kaffir Lime Leaf Powder is packed in foil bags and sealed hermetically.

### **STORAGE**

Storage in cool dry conditions is recommended. Once opened, re-seal and store in a low humidity environment, refrigeration is ideal, and consume within one month.

### **SHELF LIFE**

36 months from date of packing if stored correctly.

### **ALLERGEN INFORMATION**

Fresh As ingredients are produced on machinery that has come into contact with milk products and soy products, which are known allergens. We have strict clean down procedures, but cross-contamination is possible.

### **AUTHORIZED BY**

Tommy Roff, Director