



Freeze Dried Kaffir Lime Leaf Powder

PRODUCT SPECIFICATION

Ingredients	100% Kaffir Lime Leaf
Origin	New Zealand
Botanical name	citrus hystrix
Description	Kaffir Lime Leaf Powder is obtained by the lyophilization of kaffir lime leaves which are then milled to a fine powder
Appearance	Fine powder with a vibrant green color
Taste and odor	Strong kaffir lime leaf aroma and flavour
Texture	Fine powder
Preservatives	None
Organic	No
Yield	32%
GMO	Kaffir Lime Leaf Powder contains no genetically modified ingredients
Water activity	<0.3 a _w
Suitable for Halal	Yes - Certified by New Zealand Islamic Development Trust
Suitable for Kosher	Yes - Certified by Kosher Kiwi Licensing Authority New Zealand
Suitable for vegetarian	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

Micro-organism	Acceptable level	Unit	Method
Aerobic Plate Count	<500,000	cfu/g	APHA 4 th Edition 2001; Chapter 7
Bacillus Cereus	<100	cfu/g	APHA 4 th Edition 2001; Chapter 32
Clostridium Perfringens	<100	cfu/g	APHA 4 th Edition 2001; Chapter 34
Staphylococcus	<100	cfu/g	APHA 4 th Edition 2001; Chapter 39
Faecal Coliform	<10	mpn/g	APHA 4 th Edition 2001; Chapter 8
Salmonella	not detected	25g	Modified RV Method
Listeria	not detected	25g	FDA BAM Chapter 10 (Modified)

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

PACK SIZES

10g 100g 1kg

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