

## PRODUCT SPECIFICATION

### HERB DE PROVENCE “TRADITIONAL”

DESCRIPTION	A mixture of dried herbs typical of Provence. These mixtures typically contain rosemary, thyme, basil (or sweet marjoram), and savory.
COUNTRY OF ORIGIN	France
BOTANICAL NAME	<i>Rosmarinus officinalis, Thymus vulgaris, Ocimum basilicum, or (Origanum majorana), Satureja hortensis</i>
OTHER DECLARATIONS	Product conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act and is according to all applicable provisions of state and local regulatory agencies. Product is processed / packed in accordance with good manufacturing practices (GMP's), materials and workmanship is of sound quality, and all products are processed under sanitary conditions.
INGREDIENTS	Rosemary, Thyme, Basil, Savory (or sweet marjoram)
CHARACTERISTICS	<ul style="list-style-type: none"> <li>• Color: green, beige to brown</li> <li>• Taste: Mild, earthy spice</li> <li>• Size: Pieces</li> <li>• Natural without an additive</li> </ul>
PACK AND SIZE	To customer specification
STORAGE AND SHELF LIFE	Store in a cool and dry storage facilities of max. 65% relative humidity and room temperature of max. 15 degrees Celsius: 5 years in original closed packing for a minimum shelf life of 2 years.
KOSHER GMO	Certified Kosher This Product is Non-GMO

## PRODUCT SPECIFICATION

### HERB DE PROVENCE “TRADITIONAL”



#### APPLICATION

Herbs de Provence is used to flavor grilled fish and meat, as well as vegetable stews. The mixture can be added to foods before or during cooking or mixed with oil prior to cooking so as to infuse the flavor into the cooked food. They are rarely added after cooking is complete.