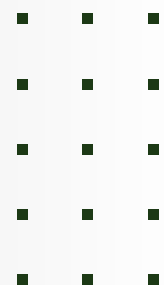




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GREEN HERBS&ESSENTIAL OILS



# DRIED HERBS





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## G.A.C DRIED BASIL



- **HS Codes:** 1211.90 – This code applies to dried herbs including basil, when the leaves are dried and processed
- **Color:** Fresh basil leaves are vibrant green, varying from light green to dark green depending on the variety.
- **Aroma:** Basil has a strong, aromatic fragrance, often described as sweet, peppery, and slightly spicy with notes of clove and mint. .
- **Flavour & Odour:** Basil's flavour is sweet, peppery, and slightly anise-like with a mild minty taste. It has a slightly but retain a mild flavor.
- **Texture;** Dried Basil / The leaves become brittle and may lose some of their aromatic properties but retain a mild flavor.

## CHEMICAL PROPERTIES:

- **Essential Oil Content:**
- **Basil contains around 0.5% to 1.5% essential oil,**
- **Density / Volume Weight:** Typically 50-70 g/L for dried basil.
- **Loss on Drying:** Generally < 10%,
- **Extraneous Matters:** Usually < 2%, ensuring purity.
- **Insects:** Absent in well-cultivated and properly handled basil.
- **Total Ash Content:** Typically < 8% for dried basil, which indicates low mineral content.
- **Acid Insoluble Ash:** Typically < 2-3%, which is typical for dried herbs.
- **pH Level:** Fresh basil typically has a pH of 5.5 to 6.5, slightly acidic.





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## G.A.C DRIED BASIL

### SHELF LIFE & STORAGE:

- **SHELF LIFE DURATION**
- **DRIED BASIL:** TYPICALLY LASTS 1-2 YEARS WHEN STORED IN A COOL, DRY, AIRTIGHT CONTAINER, AWAY FROM DIRECT SUNLIGHT AND HEAT.
- **STORAGE CONDITIONS**
- **DRIED BASIL:** STORE IN AIRTIGHT CONTAINERS IN A COOL, DARK PLACE TO PRESERVE FLAVOR AND AROMA.
- **PLANTING TIME (VP)**
- **BEST MONTHS:** SPRING (MARCH-APRIL) WHEN THE TEMPERATURE IS BETWEEN 18°C TO 30°C (64°F TO 86°F).
- **HARVESTING TIME (H)**
- **BEST MONTHS:** SUMMER (JUNE TO SEPTEMBER), AROUND 60-90 DAYS AFTER PLANTING. PLANTING SCHEDULE P, AND HARVEST SCHEDULE H (6°F).



AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED BAY LEAVES



- **HS Codes:** 0910.99.00 (spices)
- **Color:** Fresh Leaves / Glossy dark green with a light green underside.  
Dried Leaves / Olive-green to ashy brown, brittle with slightly curled edges
- **Aroma:** Dried Leaves: Herbal, slightly floral, with notes of balsam, honey, clove, nutmeg, and eucalyptus. Crushed leaves release menthol-like scents .
- **Flavour & Odour:**  
**Flavor:** Taste: Pungent and bitter when raw; mellows to a nuanced, tea-like flavor with hints of mint, pepper, and pine when cooked .  
**Odour:** Dominated by eucalyptol (1,8-cineole), contributing to its medicinal, woody aroma .
- **Texture;** Dried Leaves: Leathery, stiff, and fibrous; remain tough even after cooking (must be removed before consumption to avoid choking hazards) .



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** 1–3% in dried leaves, primarily composed of:
- **Eucalyptol** (40–50%),  $\alpha$ -terpinyl acetate (10–15%), methyleugenol (3–6%), and  $\alpha$ -pinene .
- **Density/Volume Weight:**  $\sim 0.4\text{--}0.6\text{ g/cm}^3$  (varies by processing)
- **Loss on Drying:**  $\leq 7\%$  moisture content (Canadian standards).
- **Extraneous Matter:**  $\leq 2\%$  (stems, foreign matter) .
- **Insects:** Must be free of live insects/debris (EU/US regulations) .





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## G.A.C DRIED BAY LEAVES

### SHELF LIFE & STORAGE:

- **SHELF LIFE:**
- **DRIED LEAVES:** 1–2 YEARS (OPTIMAL FLAVOR), UP TO 3–4 YEARS IF FROZEN .
- **STORAGE CONDITIONS:**
- **TEMPERATURE:** COOL, DRY PLACE (15–25°C) OR FREEZER FOR EXTENDED FRESHNESS.
- **PACKAGING:** AIRTIGHT, UV-RESISTANT CONTAINERS TO PRESERVE VOLATILE OILS .

### CULTIVATION IN EGYPT

- **PLANTING TIME:** SEPTEMBER–NOVEMBER (WINTER PLANTING TO AVOID EXTREME HEAT) .
- **HARVESTING TIME:** LEAVES CAN BE HARVESTED YEAR-ROUND, BUT PEAK FLAVOR IS ACHIEVED 48–72 HOURS AFTER DRYING .

AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES



Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED CELERY

- **HS Codes**

**Fresh Celery:** 0709.40.00

**Dried Celery Leaves/Seeds:** 0910.99.00 (spices) or 1211.90.00 (herbs).

- **Color:**

**Fresh Celery:** Bright to pale green (stalks), darker green leaves.

**Dried Celery:** Light brown to greenish-beige (leaves/seeds).

- **Aroma:** Fresh/Dried Leaves: Herbaceous, slightly peppery.

- **Flavour & Odour:** **Flavor:** Leaves/Stalks: Bitter, earthy, with a lingering herbal taste.

- **Texture;**

**Fresh Stalks:** Crisp, fibrous, juicy.

**Dried Leaves:** Brittle, crumbly.



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** 2–3% in seeds (main components: limonene, selinene, phthalides).
- **Density/Volume Weight:** ~0.4–0.5 g/cm<sup>3</sup> (seeds).
- **Loss on Drying:** ≤ 10% (for dried leaves/seeds).
- **Extraneous Matter:** ≤ 1% (foreign matter, stems, etc.).
- **Insects:** Must be free from live insects/debris (EU/US standards).





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## G.A.C DRIED CELERY

### **SHELF LIFE & STORAGE:**

- **SHELF LIFE:**

**DRIED LEAVES/SEEDS:** 1–2 YEARS (AIRTIGHT, DARK CONTAINER).

- **STORAGE CONDITIONS:**

**TEMPERATURE:** 10–15°C (DRIED), 0–4°C (FRESH).

**HUMIDITY:** < 60% RH TO PREVENT MOLD.

- **CULTIVATION IN EGYPT**

- **PLANTING TIME:**

**NORTHERN EGYPT:** SEPTEMBER–NOVEMBER (WINTER CROP).

**SOUTHERN EGYPT:** OCTOBER–DECEMBER.

- **HARVESTING TIME:**

**LEAVES/STALKS:** 90–120 DAYS AFTER PLANTING (JANUARY–MARCH).

**SEEDS:** 150–180 DAYS (APRIL–JUNE).

**PLANTING SCHEDULE P, AND HARVEST SCHEDULE H**



AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES

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## G.A.C DRIED CHAMOMILE

- **HS Codes**

- **Dried Chamomile Flowers:**

- 1211.90 (Other dried flowers for herbal use).

- **Color:**

- **Fresh chamomile:** Bright yellow flower heads with white petals.

- **Dried chamomile:** Pale yellow to golden brown flowers.

- **Aroma:**

- Sweet, floral, and herbaceous with apple-like notes.

- **Flavor:**

- Mild, slightly sweet, and floral with a gentle bitterness.

- **Texture:**

- **Fresh flowers:** Delicate and soft.

- **Dried flowers:** Light, brittle, and slightly crumbly.



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** 0.5–2% (bisabolol and chamazulene as key compounds).
- **Density/Volumetric Weight:** ~30–40 g/L for dried flowers.
- **Drying Loss:** Less than 12%.
- **Foreign Matter:** Typically less than 2%.
- **Total Ash Content:** Less than 10%.
- **Acid-Insoluble Ash:** Less than 3%.
- **pH Level:** 5.5–6.5 (slightly acidic).



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## G.A.C DRIED CHAMOMILE

### SHELF LIFE & STORAGE:

- **DRIED CHAMOMILE:**

**SHELF LIFE:** 1–2 YEARS IN AIRTIGHT CONTAINERS.

- **STORAGE CONDITIONS:**

COOL, DRY, AND DARK PLACE IN SEALED PACKAGING.

- **PLANTING (VP) & HARVEST (H) TIMES**

- **PLANTING TIME (VP):**

BEST MONTHS: EARLY SPRING (MARCH–APRIL) OR FALL (SEPTEMBER).

- **HARVEST TIME (H):**

60–90 DAYS AFTER PLANTING WHEN FLOWERS ARE FULLY OPEN.



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## G.A.C DRIED JEW'S MALLOW (MOLOKHIA / CORCHORUS OLITORIUS)

### HS Codes

- **Dried Molokhia:** 0712.90 (dried vegetables, nes)
- **Color:**
- **Fresh Molokhia Leaves:** Vibrant green, slightly glossy.
- **Dried Molokhia:** Dark green to brownish-green (retains color if freeze-dried).

### Aroma:

- **Fresh:** Mild, earthy, with subtle herbal notes.
- **Dried:** More concentrated earthy aroma, similar to dried spinach or nettle.

### Flavor & Odor:

- **Flavor:** Slightly mucilaginous (similar to okra), mildly bitter with a spinach-like taste.
- **Odor:** Earthy and green when fresh; stronger and more herbal when dried.

### Texture:

- **Dried:** Crisp when crushed; rehydrates to a slippery texture.



## CHEMICAL PROPERTIES:

- **Moisture Content (Dried):**  $\leq 10\%$  (for shelf stability).
- **Protein Content:** 20–25% (high for leafy greens).
- **Total Ash Content:**  $\leq 12\%$  (typical for dried leafy vegetables).
- **Acid-Insoluble Ash:**  $\leq 5\%$ .
- **pH Level:** 6.0–7.0 (neutral).
- **Extraneous Matter:**  $\leq 1\%$  (stems, foreign debris).
- **Microbiological Limits:**
  - Salmonella: Absent in 25g.
  - E. coli:  $\leq 10^3$  CFU/g.





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## **G.A.C DRIED JEW'S MALLOW** **(MOLOKHIA / CORCHORUS** **OLITORIUS)**

### **SHELF LIFE & STORAGE:**

- **SHELF LIFE:**

**DRIED:** 12–24 MONTHS (VACUUM-SEALED, AWAY FROM LIGHT/HUMIDITY).

- **STORAGE CONDITIONS:**

**FRESH:** STORE AT 4°C WITH 90–95% HUMIDITY.

**DRIED:** COOL (<20°C), DRY (RH <60%), AIRTIGHT CONTAINERS.

- **PLANTING & HARVESTING:**

- **PLANTING TIME (VP):**

**BEST MONTHS:** SPRING (MARCH–MAY) OR LATE SUMMER (AUGUST–SEPTEMBER) IN WARM CLIMATES.

**SOIL TEMP:** >15°C (59°F).

**SPACING:** 20–30 CM BETWEEN PLANTS.

- **HARVEST TIME (H):**

**FIRST HARVEST:** 6–8 WEEKS AFTER PLANTING (YOUNG LEAVES PREFERRED).

**FREQUENCY:** EVERY 2–3 WEEKS (REGROWS AFTER CUTTING).



**AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES**

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED LEMONGRASS TBC

### HS Codes

- **1211.90**
- **Colour:** Light green to yellowish green
- **Aroma:** Aromatic, pleasant, true to type
- **Flavour & Odour:** Aromatic, characteristic of lemongrass
- **Texture:** Fine cut, consistent with the desired product specifications



### CHEMICAL PROPERTIES:

- **Density / Volume Weight:** As per agreed client specifications
- **Loss on Drying:** < 10%
- **Extraneous Matters:** < 2%
- **Insects:** Absent
- **Essential Oil Content:** Minimum (unspecified)
- **Total Ash Content:** Max 12%
- **Acid Insoluble Ash:** Max 4%
- **pH Level:** Typically around .5 to 7 (depending on growing conditions)



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## G.A.C DRIED LEMONGRASS TBC

### SHELF LIFE & STORAGE:

#### • SHELF LIFE:

**SHELF LIFE DURATION:** TYPICALLY 12-24 MONTHS WHEN STORED IN A COOL, DRY PLACE, AWAY FROM DIRECT SUNLIGHT AND HUMIDITY.

• **STORAGE CONDITIONS:** TO MAINTAIN THE AROMA AND FLAVOR PROFILE, THE PRODUCT SHOULD BE STORED IN AIRTIGHT CONTAINERS (E.G., PAPER OR PLASTIC BAGS) IN A COOL, DRY ENVIRONMENT.

#### PLANTING TIME (VP):

##### BEST MONTHS:

- **SPRING TO EARLY SUMMER:** MARCH TO JUNE

#### HARVESTING TIME (H):

##### BEST MONTHS:

- **LATE SUMMER TO FALL:** AUGUST TO NOVEMBER

THE LEMONGRASS IS TYPICALLY READY FOR HARVEST ABOUT 6-12 MONTHS AFTER PLANTING, DEPENDING ON GROWING CONDITIONS. HARVEST WHEN THE STALKS ARE AROUND 3 FEET TALL AND THE PLANT IS MATURE, TYPICALLY DURING THESE MONTHS FOR TEMPERATE CLIMATES.



AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED LIQUORICE

### HS Codes

- **Dried Liquorice Roots:** 1211.90.85 (herbal raw material).
- **Extracts/Powder:** 1302.19.90 (vegetable saps).
- **Colour:**

Roots/Sticks: Light brown to dark brown (outer surface), yellowish inside when cut.

Powder: Pale yellow to brown.

- **Aroma:**

Sweet, woody, slightly earthy with a faint anise-like note.

- **Flavour & Odour:**

**Taste:** Intensely sweet (50x sweeter than sugar) with a mild bitterness and lingering herbal aftertaste.

**Odour:** Warm, reminiscent of molasses or caramel.

- **Texture:**

- Dried Roots: Fibrous, tough, and chewy (requires soaking for extraction).
- Powder: Fine, slightly gritty.



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** ~0.04–1.0% (varies by cultivar; main component: anethole).
- **Active Compound:** Glycyrrhizin (6–14% in dried root).
- **Density/Volume Weight: Roots:** 0.6–0.8 g/cm<sup>3</sup>.
- **Powder:** 0.4–0.6 g/cm<sup>3</sup>.
- **Loss on Drying:** ≤ 12% (EU Pharmacopoeia standard).
- **Extraneous Matter:** ≤ 2% (foreign roots, sand, etc.).
- **Insects:** Must be free from live insects/debris (EU/US standards).



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## G.A.C DRIED LIQUORICE

### SHELF LIFE & STORAGE:

- **SHELF LIFE:**
- **DRIED ROOTS: 2–3 YEARS.**
- **POWDER: 1–2 YEARS (LESS STABLE DUE TO OXIDATION).**
- **STORAGE CONDITIONS:**
  - TEMPERATURE:** 15–25°C (COOL, DRY PLACE).
  - HUMIDITY:** < 60% RH TO PREVENT MOLD.
- **PACKAGING:** AIRTIGHT, UV-RESISTANT CONTAINERS (GLYCYRRHIZIN DEGRADES IN LIGHT)



### CULTIVATION IN EGYPT

- **PLANTING TIME:**
  - OPTIMAL:** MARCH–APRIL (SPRING PLANTING).
  - ALTERNATIVE:** SEPTEMBER–OCTOBER (MILD WINTER REGIONS).
- **HARVESTING TIME:**
  - ROOTS:** 3–4 YEARS AFTER PLANTING (OCTOBER–DECEMBER FOR HIGHEST GLYCYRRHIZIN CONTENT).



Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED MARJORAM RUBBED

### HS Codes

- **HS Code for Dried, Rubbed Marjoram:**  
1211.90 – This code applies to dried herbs, including marjoram, which have been crushed or rubbed to a finer consistency.
- **Colour:** Light to dark green, with a slightly grayish hue when dried.
- **Aroma:** Aromatic and fragrant, with sweet, warm, and slightly citrusy notes. It has a mild, peppery, and herbal fragrance.
- **Flavour & Odour:** Slightly sweet and savory, with a subtle citrus and floral undertone.
- **Texture:** Rubbed marjoram consists of dried leaves that have been crushed or "rubbed" to a finer texture. It can be powdery but still retains some of the original leaf structure.



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** Approximately 1-3%. Major components of marjoram's essential oil are terpinen-4-ol, cis-sabinene hydrate, and  $\gamma$ -terpinene.
- **Density / Volume Weight:** Varies depending on moisture content but typically 50-60 g/L for dried marjoram.
- **Loss on Drying:** Less than 10%.
- **Extraneous Matters:** Typically less than 2%, ensuring the product remains pure.
- **Insects:** Absent in well-handled marjoram.
- **Total Ash Content:** Typically < 9%, depending on the processing method.
- **Acid Insoluble Ash:** Typically < 3%, indicating the purity of the dried leaves.
- **pH Level:** The pH of marjoram is typically 5.5 to 6.5, slightly acidic to neutral.







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## **G.A.C DRIED MARJORAM** **RUBBED**

### **SHELF LIFE & STORAGE:**

#### • **SHELF LIFE:**

##### **SHELF LIFE DURATION:**

• **DRIED MARJORAM:** 1 TO 2 YEARS, WHEN STORED IN A COOL, DRY PLACE, AWAY FROM DIRECT SUNLIGHT, HUMIDITY, AND STRONG ODORS.

#### • **STORAGE CONDITIONS:**

STORE IN AIRTIGHT CONTAINERS, AWAY FROM HEAT, LIGHT, AND MOISTURE, TO RETAIN ITS AROMA AND FLAVOR.

#### **PLANTING TIME (VP) AND HARVEST TIME (H):**

##### **PLANTING TIME (VP):**

BEST MONTHS: SPRING (MARCH-APRIL)

##### **HARVESTING TIME (H):**

**BEST MONTHS:** LATE SUMMER TO EARLY FALL (AUGUST TO SEPTEMBER), AROUND 3-4 MONTHS AFTER PLANTING.



AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED MARY'S PALM

### HS Codes

- **Dried Plant/Seeds:** 1211.90 (Medicinal plants, not elsewhere specified) .
- **Herbal Extracts:** 1302.19 (Vegetable saps and extracts)

### Colour:

- **Fresh Plant:** Blue-gray foliage with tiny white flowers .
- **Dried State:** Brown to grayish-brown when curled into a ball . Seeds: Light brown, enclosed in woody fruits .

### Aroma:

- Mild, earthy, and slightly herbal when fresh; nearly odorless when dried .

### Flavour & Odour:

- **Infusion/Tea:** Bitter, earthy taste with a faint herbal note .
- **Odour:** Subtle, reminiscent of dry desert plants .

### Texture:

- **Fresh Leaves:** Soft, slightly fuzzy 1.
- **Dried Plant:** Brittle, woody, and tightly curled (hygroscopic movement) .



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** Low (not commercially extracted); primary compounds include trehalose (a stress-protectant sugar) and phenolic acids.
- **Density/Volume Weight:** **Dried ball:** ~0.3–0.5 g/cm<sup>3</sup> (lightweight, tumbleweed-like) .
- **Loss on Drying:** ≤10% moisture content for herbal use .
- **Extraneous Matter:** ≤2% (sand, debris from desert habitat) .
- **Insects:** Zero tolerance (common pests: none reported due to arid habitat) .





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## **G.A.C DRIED MARY'S PALM**

### **SHELF LIFE & STORAGE:**

#### **SHELF LIFE:**

- **DRIED PLANT:** INDEFINITE IF KEPT DRY; SEEDS REMAIN VIABLE FOR YEARS .
- **HERBAL PREPARATIONS:** 12–24 MONTHS (STORE IN AIRTIGHT CONTAINERS) .

#### **STORAGE CONDITIONS:**

- **TEMPERATURE:** <25°C.
- **HUMIDITY:** <50% RH (PREVENTS UNWANTED UNFURLING) .

#### **CULTIVATION IN EGYPT :**

- **PLANTING TIME:** OCTOBER–NOVEMBER (POST-SUMMER HEAT, BEFORE WINTER RAINS) .
- **HARVESTING TIME:** MARCH–APRIL (AFTER FLOWERING, BEFORE FULL DESICCATION) .



**AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES**

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED MORINGA

### HS Codes

- **Dried Leaves/Powder: 1212.99** (Medicinal plants).
- **Seeds: 1207.99** (Oilseeds).

### Colour:

- **Leaves:** Bright to dark green (fresh), dull green (dried).
- **Powder:** Light green to khaki.
- **Seeds:** White to light brown.
- **Oil:** Pale yellow (cold-pressed).

### Aroma:

- **Leaves:** Slightly earthy, herbal (fresh), stronger when dried.
- **Seeds:** Nutty, faintly sweet.
- **Oil:** Mild, similar to olive oil.

### Flavour & Odour:

- **Leaves:** Bitter, spinach-like (fresh); more potent when dried.
- **Seeds/Oil:** Mild, slightly nutty.

### Texture:

- **Leaves:** Crisp (fresh), brittle (dried).
- **Powder:** Fine, smooth.
- **Seeds:** Hard, woody.



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** 0.1–0.3% in leaves; seeds contain ~40% oil.
- **Density/Volume Weight:**
  - Leaf powder:** 0.3–0.6 g/cm<sup>3</sup>.
  - Seeds:** ~0.8 g/cm<sup>3</sup>.
- **Loss on Drying (Moisture Content):** ≤8% for dried leaves (EU standards).
- **Extraneous Matter:** ≤2% (foreign materials like stems, dust).
- **Insects:** Zero tolerance (live/dead insects).



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## G.A.C DRIED MORINGA



### **SHELF LIFE & STORAGE:**

- **SHELF LIFE:**

**DRIED LEAVES:** 12–24 MONTHS (AIRTIGHT, COOL).

**POWDER:** 6–12 MONTHS (PRONE TO OXIDATION).

**OIL:** 2+ YEARS (DARK GLASS BOTTLES).

- **STORAGE CONDITIONS:**

**TEMPERATURE:** <25°C.

**HUMIDITY:** <60%.

**LIGHT:** AVOID DIRECT SUNLIGHT.

- **CULTIVATION IN EGYPT**

- **PLANTING TIME:** MARCH–APRIL (SPRING) OR SEPTEMBER–OCTOBER (AVOID EXTREME HEAT).

- **HARVESTING TIME:**

**LEAVES:** 3–4 MONTHS AFTER PLANTING (MULTIPLE HARVESTS/YEAR).

**PODS/SEEDS:** 6–12 MONTHS (ONCE MATURE).



Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED PEPPERMINT LEAVES

### HS Codes

- **Dried Peppermint Leaves:** 1211.90 (Other dried herbs for infusions).

### Color:

**Dried leaves:** Olive green to grayish-green.

### Aroma:

- Intensely minty, cooling, and herbaceous with strong menthol notes.

### Flavor:

- Pungent, cooling, and slightly sweet with a lingering menthol sensation.

### Texture:

- **Fresh leaves:** Smooth, slightly fuzzy surface.
- **Dried leaves:** Crisp, brittle, and easily crumbled.



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** 1.0–3.5% (menthol 30–55%, menthone 14–32%).
- **Density/Volumetric Weight:** ~35–45 g/L for dried leaves.
- **Drying Loss:** Less than 12%.
- **Foreign Matter:** Typically less than 2%.
- **Total Ash Content:** Less than 12%.
- **Acid-Insoluble Ash:** Less than 3%.
- **pH Level:** 6.0–7.0 (neutral).





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## G.A.C DRIED PEPPERMINT LEAVES

### **SHELF LIFE & STORAGE:**

#### **SHELF LIFE:**

#### **• SHELF LIFE & STORAGE:**

#### **DRIED PEPPERMINT LEAVES:**

**SHELF LIFE:** 1–2 YEARS IN AIRTIGHT CONTAINERS.

**• STORAGE CONDITIONS:** COOL (<20°C), DRY (RH <60%), AND DARK PLACE IN SEALED PACKAGING.

#### **• PLANTING (VP) & HARVEST (H) TIMES:**

#### **• PLANTING TIME (VP):**

**BEST MONTHS:** SPRING (APRIL–MAY) AFTER FROST.

#### **• HARVEST TIME (H):**

90–100 DAYS AFTER PLANTING, JUST BEFORE FLOWERING (8–10 AM FOR PEAK OIL).



Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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## G.A.C DRIED SAGE LEAVES

### HS Codes

- **Dried Sage Leaves:** 1211.90 (Other herbs for medicinal use).

### Colour:

**Dried Leaves:** Dull green with hints of gray or brown.

- **Powder:** Light green to grayish-beige.

### Aroma:

- **Strong, herbaceous, slightly camphoraceous with earthy-pine notes.**

### Flavour & Odour:

- **Taste:** Warm, bitter, astringent, with a peppery undertone.
- **Odour:** Pungent, aromatic (reminiscent of eucalyptus + thyme).

### Texture:

- **Fresh:** Fuzzy, slightly leathery.
- **Dried:** Brittle, crumbly.
- **Powder:** Fine, slightly gritty.



## CHEMICAL PROPERTIES:

- **Essential Oil Content:** 1.0–2.5% (thujone, camphor, cineole).
- **Density/Volume Weight:**
  - Whole dried leaves:** 0.2–0.4 g/cm<sup>3</sup>.
  - Powder:** 0.5–0.7 g/cm<sup>3</sup>.
- **Loss on Drying (Moisture Content):** ≤10% (EU standards).
- **Extraneous Matter:** ≤2% (stems, foreign debris).
- **Insects:** Zero tolerance (live/dead insects or mites).



G.A.C  
GREEN HERBS&ESSENTIAL OILS

## G.A.C DRIED SAGE LEAVES

### SHELF LIFE & STORAGE:

#### SHELF LIFE:

- SHELF LIFE:

**DRIED LEAVES:** 12–18 MONTHS (WHOLE LEAVES LAST LONGER THAN POWDER).

**POWDER:** 6–12 MONTHS (PRONE TO FLAVOR LOSS).

- STORAGE CONDITIONS:

**TEMPERATURE:** 15–25°C.

**HUMIDITY:** <60% RH.

**PACKAGING:** AIRTIGHT, OPAQUE CONTAINERS (PREVENTS OXIDATION).

- CULTIVATION IN EGYPT

- PLANTING TIME:

**SEEDS:** SEPTEMBER–OCTOBER (COOLER TEMPERATURES).

**CUTTINGS:** FEBRUARY–MARCH (SPRING).

- HARVESTING TIME:

**FIRST HARVEST:** 4–6 MONTHS AFTER PLANTING (BEFORE FLOWERING).

**SUBSEQUENT HARVESTS:** EVERY 3–4 MONTHS (PEAK OIL CONTENT IN MORNING).



Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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G.A.C  
GREEN HERBS & ESSENTIAL OILS

## G.A.C DRIED THYME LEAVES

### HS Codes

- **HS Code for Dried Thyme Leaves:**

1211.90 – This is the code for dried herbs and spices, including thyme.

### Colour:

- Typically green, ranging from light to dark green with a slightly grayish hue.

### Aroma:

- Aromatic, pleasant, and characteristic of thyme. The scent is strong and slightly earthy with herbal and citrus undertones.

### Flavour & Odour:

- Strong, slightly pungent, and warm with herbal, peppery, and minty notes. The flavor is rich, typical of thyme's unique taste profile.

### Texture:

- Dry, finely cut leaves when harvested and dried. Fresh thyme leaves are small and delicate, with a slightly fuzzy texture on the stem.



## CHEMICAL PROPERTIES:

- **Essential Oil Content:**

Typically 1-2% (depending on variety and growing conditions),

- **Density / Volume Weight:** Can vary depending on the form (dried or fresh) and moisture content.

- **Loss on Drying:** Generally < 10%, depending on drying methods.

- **Extraneous Matters:** Typically < 2% (includes impurities such as stems, dust, etc.).

- **Insects:** Absent in well-cultivated and handled thyme.

- **Total Ash:** Max 10-12% depending on processing and quality.

- **Acid Insoluble Ash:** Typically < 3%, indicating the minimal presence of non-soluble minerals.

- **pH Level:** Fresh thyme generally has a pH of 5.5 to 6.5.



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## G.A.C DRIED THYME LEAVES



- **Shelf Life Duration:**
  - **Dried Thyme:** Typically 1-2 years when stored properly.
  - **Storage conditions** are crucial; thyme should be kept in airtight containers, stored in a cool, dry environment, away from sunlight, moisture, and strong odors to preserve its flavor and aroma.
- **Planting Time (vP):**
  - **Best Months:** Typically spring, in March to April.
- **Harvesting Time (H):**
  - **Best Months:** Typically late summer or early fall, around July to September, depending on the growing cycle. Thyme is ready for harvest about 2-3 months after planting when it reaches its full flavor and aroma potential.



Available all year round and in large quantities

Jan

feb

Mar

Apr

May

Jun

Jul

Aug

Sep

Oct

Nov

Dec



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GREEN HERBS&ESSENTIAL OILS

## G.A.C DRIED THYME LEAVES

### SHELF LIFE & STORAGE:

#### SHELF LIFE:

##### • SHELF LIFE DURATION:

• **DRIED THYME:** TYPICALLY 1-2 YEARS WHEN STORED PROPERLY.

• **FRESH THYME:** BEST USED WITHIN 1-2 WEEKS IF KEPT FRESH IN A COOL, DRY PLACE.

STORAGE CONDITIONS ARE CRUCIAL; THYME SHOULD BE KEPT IN AIRTIGHT CONTAINERS, STORED IN A COOL, DRY ENVIRONMENT, AWAY FROM SUNLIGHT, MOISTURE, AND STRONG ODORS TO PRESERVE ITS FLAVOR AND AROMA.



### PLANTING TIME (VP) AND HARVEST TIME (H):

##### • PLANTING TIME (VP):

• **BEST MONTHS:** TYPICALLY SPRING, IN MARCH TO APRIL.

##### • HARVESTING TIME (H):

**BEST MONTHS:** TYPICALLY LATE SUMMER OR EARLY FALL, AROUND JULY TO SEPTEMBER, DEPENDING ON THE GROWING CYCLE. THYME IS READY FOR HARVEST ABOUT 2-3 MONTHS AFTER PLANTING WHEN IT REACHES ITS FULL FLAVOR AND AROMA POTENTIAL..

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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