



G.A.C
GREEN HERBS&ESSENTIAL OILS



FRESH
HERBS





G.A.C.
GREEN HERBS&ESSENTIAL OILS

G.A.C. FRESH MINT

Fresh Mint (Bunches/Leaves).

- **code :F1**
- **HS Codes:** 0709.99.
- **Characteristics:**
- **Color:** Vibrant green leaves.
- **Aroma:** Intensely fresh, cooling, and herbaceous.
- **Flavor:** Cooling, slightly sweet, and pungent.



G.A.C. FRESH MINT



Chemical Properties:

- **Essential Oil Content** : 0.3–4%
- **Moisture Content (Fresh)** : 85–90%.
- **pH Level** :6.0–7.5 .
- **Total Ash Content** :< 12% (dried basis).
- **Foreign Matter** :< 1% (premium grade).



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SHELF LIFE & STORAGE:

- **SHELF LIFE:** 7–10 DAYS
- **STORAGE CONDITIONS:** REFRIGERATE AT 0–4°C (32–39 F).
- **REGULATIONS:**
 - (EC) NO. 1881/2006 (CONTAMINANTS).
 - (EC) NO. 396/2005 (PESTICIDES).
- **UNITED STATES (FDA):**
- **GRAS STATUS:** APPROVED (21 CFR 182.10).
- **EAST ASIA:**
 - **CHINA (GB):** HEAVY METALS LIMITS (PB ≤ 3 PPM, AS ≤ 2 PPM).
 - **JAPAN (JAS):** REQUIRES GLYPHOSATE RESIDUE TESTING .
- **PACKAGING:**
 - **FRESH:** 100G BUNCHES IN VENTILATED CARTONS (10 KG/BOX).
 - **BULK:** 40-FOOT CONTAINER (18–20 TONS).



G.A.C. FRESH MINT

**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
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G.A.C. FRESH PARSLEY

- **Fresh Parsley (Bunches/Leaves)**
- **code :F2**
- **HS Codes:0709.99 .**
- **Characteristics:**
- **Color:** Vibrant green leaves.
- **Aroma:** Fresh, herbaceous, slightly peppery with mild earthy notes.
- **Flavor:** Bright, slightly bitter, and grassy with a clean



G.A.C. Fresh Parsley



Chemical Properties:

- **Essential Oil Content** : 0.02–0.14%
- **Moisture Content (Fresh)** :~85–90%..
- **pH Level** :5.7–6.0 (slightly acidic.
- **Total Ash Content** :< 12% (dried basis).
- **Foreign Matter** :< 1% (for premium fresh bunches



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G.A.C. FRESH PARSLEY

SHELF LIFE & STORAGE:

- **SHELF LIFE:** : 7–14 DAYS .
- **STORAGE CONDITIONS:** REFRIGERATE AT 0–4°C (32–39 F).
- **REGULATIONS:**
 - (EC) NO. 1881/2006 (CONTAMINANTS).
 - (EC) NO. 396/2005 (PESTICIDES).
- **UNITED STATES (FDA):**
- **GRAS STATUS:** APPROVED (21 CFR 182.10).
- **EAST ASIA:**
- **CHINA (GB):** HEAVY METALS LIMITS (PB ≤ 3 PPM, AS ≤ 2 PPM).
- **JAPAN (JAS):** REQUIRES GLYPHOSATE RESIDUE TESTING .
- **PACKAGING:**
 - **FRESH: BUNDLED IN 500G–1 KG BUNCHES** -CARTONS (10-12 KG/BOX).
 - **BULK:** 40-FOOT CONTAINER (18–20 TONS).

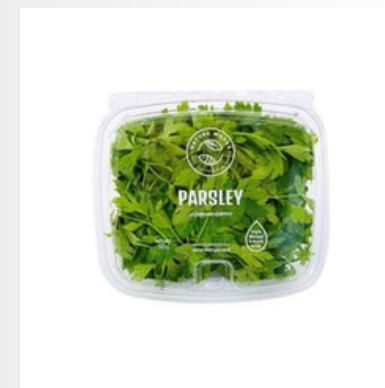
-AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES



G.A.C. FRESH PARSLEY



CARTONS (10-12-30 KG/BOX)



500-100 G BUNCHES

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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G.A.C.
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G.A.C. FRESH DILL

- **Fresh Dill (Leaves/Stems):**
- **code :F3**
- **HS Codes:0709.99 .**
- **Characteristics:**
- **Color:** Feathery, bright green leaves
- **Aroma:** Fresh, , grassy, and slightly sweet
- **Flavor:** Delicate yet tangy, with a mild anise-like flavor and subtle bitterness.



G.A.C. Fresh Dill



Chemical Properties:

- **Essential Oil Content** : 0.5–4%
- **Moisture Content (Fresh)** :~85–90%..
- **pH Level** :5.5–6.5 (slightly acidic)
- **Total Ash Content** :< 12% (dried basis).
- **Foreign Matter** :< 1% (for (premium grade)).



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G.A.C. FRESH DILL

SHELF LIFE & STORAGE:

- **SHELF LIFE:** : 7–10DAYS .
- **STORAGECONDITIONS:** REFRIGERATE AT 0–4°C (32–39 F).

• **REGULATIONS:**

- (EC) NO. 1881/2006 (CONTAMINANTS).
- (EC) NO. 396/2005 (PESTICIDES).

• **UNITED STATES (FDA):**

- **GRAS STATUS:** APPROVED (21 CFR 182.10).

• **EAST ASIA:**

- **CHINA (GB):** HEAVY METALS LIMITS (PB ≤ 3 PPM, AS ≤ 2 PPM).
- **JAPAN (JAS):** REQUIRES GLYPHOSATE RESIDUE TESTING .

• **PACKAGING:**

- **FRESH: 100G BUNCHES IN VENTILATED CLAMSHELLS**
- **CARTONS (5–8 KG/BOX)..**
- **BULK:** 40-FOOT CONTAINER (18–20 TONS).

AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES



G.A.C. FRESH DILL



CARTONS (5-8 KG/BOX



-100 G BUNCHES

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

- **Fresh Celery (Stalks/Leaves):**
- **code :F4**
- **HS Codes:0709.40 .**
- **Characteristics:**
- **Color:**Crisp, pale to bright green stalks with darker green leaves.
- **Aroma:** Fresh, earthy, and slightly peppery with subtle herbal notes.
- **Flavor:**Mildly bitter, crisp, and refreshing with a distinctive savory-herbal taste.



G.A.C. Fresh Celery



Chemical Properties:

- **Essential Oil Content** : 0.1–0.3% (mainly limonene and selinene)
- **Moisture Content (Fresh)** :~95% (high water content)
- **pH Level** :5.5–6.0 (slightly acidic)
- **Total Ash Content** :< 10% (dried basis).
- **Foreign Matter** :< 1% (for (premium grade).



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G.A.C. FRESH CELERY

SHELF LIFE & STORAGE:

- **SHELF LIFE:** : 2–4 WEEKS .
- **STORAGE CONDITIONS:** REFRIGERATE AT 0–4°C (32–39 F).
- **REGULATIONS:**
 - (EC) NO. 1881/2006 (CONTAMINANTS).
 - (EC) NO. 396/2005 (PESTICIDES).
- **UNITED STATES (FDA):**
- **GRAS STATUS:** APPROVED (21 CFR 182.10).
- **EAST ASIA:**
- **CHINA (GB):** HEAVY METALS LIMITS (PB ≤ 3 PPM, AS ≤ 2 PPM).
- **JAPAN (JAS):** REQUIRES GLYPHOSATE RESIDUE TESTING .
- **PACKAGING:**
 - **FRESH:** BUNDLED STALKS IN 1 KG OR 12-COUNT BUNCHES,
 - PACKED IN WAXED CARTONS (10–15 KG/BOX).
 - **BULK:** 40-FOOT CONTAINER (~22 TONS, REFRIGERATED).

AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES



G.A.C. FRESH CELERY



CARTONS 10-15 KG/BOX



-1KGG BUNCHES

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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G.A.C. FRESH ARUGULA

- **Fresh Arugula (Leaves):**
- **code :F5**
- **HS Codes:0709.99 .**
- **Characteristics:**
- **Color:**Fresh arugula Deep green leaves.
- **Aroma:** Fresh, Pungent, peppery, and slightly nutty with mustard-like notes..
- **Flavor:**Spicy, slightly bitter with a sharp, peppery kick.



G.A.C. Fresh Arugula



CHEMICAL PROPERTIES:

- **Essential Oil Content** : 0.1–0.3%.
- **Moisture Content (Fresh)** :~90–92%.
- **pH Level** :6.0–6.5 (slightly acidic).
- **Total Ash Content** :< 15% (dried basis)..
- **Foreign Matter** :< 1% (for (premium grade).



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G.A.C. FRESH ARUGULA

SHELF LIFE & STORAGE:

- **SHELF LIFE:** : 5–7 DAYS .
- **STORAGECONDITIONS:** REFRIGERATE AT 0–4°C (32–39 F).

• **REGULATIONS:**

- (EC) NO. 1881/2006 (CONTAMINANTS).
- (EC) NO. 396/2005 (PESTICIDES).

• **UNITED STATES (FDA):**

- **GRAS STATUS:** APPROVED (21 CFR 182.10).

• **EAST ASIA:**

- **CHINA (GB):** HEAVY METALS LIMITS (PB ≤ 3 PPM, AS ≤ 2 PPM).

- **JAPAN (JAS):** REQUIRES GLYPHOSATE RESIDUE TESTING .

• **PACKAGING:**

- **FRESH:** 100–200G CLAMSHELLS OR
- **LOOSE BUNCHES** IN VENTILATED CARTONS (5–8 KG/BOX).
- **BULK:** 40-FOOT CONTAINER (~18 TONS, REFRIGERATED

- AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES



100-200G BUNCHES



100-200G BUNCHES

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