

LD Exportaciones S.A.C.

Malecón Cisneros No. 1244, Of. 1102 Miraflores, Lima - Perú Teléfono: +51 949 469 117 fralopez@ldexportaciones.com www.ldexportaciones.com

Product SpecificationBASIL

Basil is a plant native to India and was introduced to Europe by the Greeks and the Romans since the 16th century. Basil belongs to the Lamiaceae family and is mainly known by this name in spanish-speaking countries. He receives other vulgar basilica and basilisk and alhabaga names. In english-speaking countries it is called basil, in France basilic in Germany bergminze and in Italy calamento.

Process:

It is recommended that the harvest of Basil occurs very early in the morning to obtain product turgid; stems are cut between 10 to 15 cms. above the soil surface, it must be made part of the leaf area to ensure regrowth of branches. The first harvest is between 90 and 110 days after planted, moment in which the potential yield of oil is between 0.3 and 0.4%. They are placed in plastic baskets with a maximum capacity of 2.5 kilos to prevent misuse of the product; these baskets must contain moisturizing liquids to encourage conservation of the product and avoid the warming.

Description:

Basil (Ocimum basilicum I.) is a plant medicinal, aromatic, herbaceous, annual, erect, branched stems, lush, which reaches 30 to 50 cm in height. Leaves from 2 to 5 cms. smooth, oblong, opposite, petiolate, aovadas, lanceolate and slightly toothed. The flowers are white, arranged in elongated spikes, asilares, in the upper part of the stem or at the ends of the branches. It is one of the main herbs for culinary use for export, due to its leadership in participation and preference for the destination countries such as United States, Canada and United Kingdom, being the kind of peaking at the international level. In Colombia reported crops type export since 1998, located mainly in the departments of Antioquia, Boyaca, Cesar, Cundinamarca, Huila, Tolima and Valle del Cauca.

Scientific Name
Ocimun basilicum L

Family
Lamiaceae

Variety Genovesa – Híbrida Nufar Origin Peru





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Characteristics:

NUTRITION (in 100 gr) **		
Calories	23	Kcal
Protein	3,15	g
Carbohidrates	2,65	g
Fat	1,6	g
Calcium	177	mg
Iron	3,17	mg
Phosphorus	56	mg
Potasium	295	mg
Sodium	4	mg
Zinc	0,81	mg
Vitamin C	18	mg
Niacin	0,902	mg
Vitamin B-6	0,155	mg
Riboflavin	0,076	mg

^(**)Values may vary

Packaging:

The product is packed depending on the market, which can be national, USA or EU. Basil can be packaged in large, in small bunches (bunches) packages or directly placed in polyethylene bags or plastic baskets to retail markets.

For US it is sent in two presentations of 12 bouquets of 42 g or 24 bouquets 21 g; they are then placed in boxes of corrugated board with a capacity of 10 pounds.

Life-time and storage conditions

Approximate shelf-life: 2 - 3 weeks, dry environment:

Temperature: 10 - 12°C Relative Humidity: 80% - 90%

Uses

Basil is one of the most appreciated in kitchen herbs, it is considered indispensable by a gourmet. It has a sweet and fragrant taste. Most scented leaves are those gathered shortly before flowering, since they contain a greater amount of oily substances that determine its aroma; their older leaves tend to have a more spicy flavor.

Basil leaves, used fresh or dried. The fresh leaves are used whole or chopped fine. Basil essential oil is rich in estragole, ε potent carcinogenic and genotoxic. However, has not been determined directly the carcinogenicity and teratogenicity of Basil in the human diet. Basil also has cosmetic, pharmaceutical use and a high curative value for various diseases. The essential oil is used in the manufacture of soaps, cosmetics and perfumes.

Gluten Free:

We certify that our product is naturally gluten free and will only be handled in 100% pure quinoa production lines.

Non-GMO:

We certify that our product has NOT been genetically modified.

Additive Free:

We certify that our product is 100% additive free.