



RAW MATERIAL SPECIFICATION SHEET

Revision: 03
Date: 04.09.2026

PRODUCT: PARSLEY

PRODUCT IDENTIFICATION

Common Name: Fresh Parsley

Scientific name: *Petroselinum crispum*

Product type: Fresh aromatic herb

Intended Use: Direct Human Consumption/Culinary Ingredient

Presentation: bunches x20 and bunches x40 packed in cork.

ORIGIN AND PRODUCTION

Country of origin: Spain

Cultivation method: Conventional

Production system: under Good Agricultural Practices (GAP)

PRODUCT FEATURES

EXTERNAL QUALITY (APPEARANCE)

Light green to intense green color, bright. Stems well developed, whole, firm, upright, compact and cylindrical, branched at the top, healthy, clean, free of pests, impurities, alterations and diseases. Healthy plants, without symptoms of aging or dehydration. Clean, free of foreign matter. The leaves are very split, flat and trimmed, light green and glossy with serrated edges.

INTERNAL QUALITY

Whole.
Free of strange smells and tastes.

CALIBER

Stem 15 to 25 cm
Leaves of 15 to 20 cm

SHELF LIFE

Estimated shelf life: 10 days from the date of collection, provided that the product is kept in adequate conservation conditions.

STORAGE CONDITIONS

Temperature: 2–5 °C
Relative humidity: 90–95%
Fresh chilled product
Avoid condensation and direct sun exposure

MICROBIOLOGICAL CRITERIA

E. coli: ≤ 100 ufc/g

Salmonella: absence in 25 g

The product complies with current food legislation:

Regulation (EC) No 178/2002

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Regulation (EC) No 852/2004

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Regulation (EC) No 2073/2005

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Regulation (EC) No 396/2005

ACCEPTANCE RATES

≤ 25% of pests and deformities

≤ 25% damage caused by pests affecting the leaf

≤ 2% impurities

Defects cannot exceed 10% of the total product area

Mandatory to comply with applicable pesticide residue legislation

Organoleptic quality

Intense and fresh aroma and flavour

Texture

Firm, trimmed, well-developed leaves

Composition

Water: Between 80% and 90%. **Carbohydrates:** Between 2% and 3%. **Fiber**

NUTRITIONAL INFORMATION
(approximate values per 100 g)

Nutrient	Parsley
Energy	36 kcal
Carbohydrates	2 – 3%
Fiber 2 – 3%	2 – 3%
Protein	3% approx.
Grass	<1%

Reference values.

Quality Manager:

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Management:

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