



A fresher way of looking
at fresh herbs and spices

GOURMET
GARDEN®
HERBS & SPICES





Our patented process enables us to capture all the flavor and goodness of Fresh Herbs and Spices

We simply wash, chop and then apply our patented cold chain process to deliver fresh flavor and aroma to you in a cost effective, production friendly and food safe format.

Our products have:

- 🌿 *No Heat Processing*
- 🌿 *No Added Flavors*
- 🌿 *No Added Colors*
- 🌿 *No Allergens**
- 🌿 *No Genetically Modified Ingredients*
- 🌿 *No High Fructose Corn Syrup (HFCS)*

* Specific formulations do not contain allergens



Convenient Paste Format

Gourmet Garden Herbs and Spices are available in a convenient paste format.

- 🌿 *Blends consistently with other ingredients*
- 🌿 *Delivers consistent fresh taste, aroma and appearance*
- 🌿 *Can be stored refrigerated or frozen and has minimal thaw times*
- 🌿 *Can be refrozen under proper storage instructions*
- 🌿 *Does not turn to slush or separate when tempered from frozen to refrigerated*

Packaging Solutions

Gourmet Garden has a range of packaging solutions, from standard food pails, bag in a box, to customized larger and smaller volume single serve solutions for your manufacturing / batch requirements.



All pastes are filled via a valve into food grade bags and sealed thus eliminating oxidation.

The bag ensures freshness and sanitation while the valve allows for pumping direct from the bag or pouring directly into your application.

Product Safety

Our patent provides "hurdle technology" which delivers a synergistic output of a safe microbial product that is typified by:

- 🌿 *Low bacterial counts*
- 🌿 *Consistent pH levels*
- 🌿 *Consistent modified atmosphere levels*
- 🌿 *Testing at each stage of our processes with a broad spectrum of analytical testing.*





Certified Quality Assurance

From seed to harvest to processing, Gourmet Garden implements and maintains world class quality and safety systems to deliver herbs and spices of the highest quality and safety.

- 🌿 FDA and USDA Compliant
- 🌿 HACCP
- 🌿 ISO9001:2008
- 🌿 GMP
- 🌿 COSTCO, SQF 2000 Level 3
- 🌿 AQIS certified



Technical Services and Samples

Paste specifications and technical information are available on request.

Our Research and Development Team is staffed by qualified and experienced food technologists who specialize in flavor development.

We offer assistance to food manufacturers to develop flavors consumers will love.

Blends of multiple herbs and spices are possible in custom run quantities.

Samples of Gourmet Garden Herbs and Spices are available in 2 lb bags.

Herbs & Spices Available



Basil

Sweet Genoese Basil, rich and full flavors.



Cilantro

Moroccan (Not Vietnamese or Mexican), aligned to the Western palate.



Garlic

Organically Grown Garlic, harvested just at maturity for its sweet flavor.



Ginger

Australian Queensland Ginger, picked in the middle stage of growth for wonderful spicy flavor.



Lemongrass

Citrusus; Culinary Lemongrass. Grown sub tropically with a spicy fragrant flavor.

Other herbs and spices available:



Chili Pepper



Mint



Chives



Parsley



Dill



Rosemary



Italian Herb Blend

Formulations We offer a variety of formulations which offer benefits across applications. Ask us for a solution to satisfy your needs.

Custom Blends We can combine our herbs and spices to deliver a flavor solution in various ratios that can also simplify the processes of manufacturing and inventory management.

Fresh Made Easy



Making Fresh Herbs and Spices is our passion and reputation

The short season for fresh herbs, together with the compromised flavor of dried herbs, led two leading Australian food scientists in the mid 1990's to discover a unique process to capture and store fresh chopped herbs and spices under refrigeration.

Their vision was to utilize the antioxidant and anti-microbial qualities of herbs and spices to allow them to be packaged fresh, rather than using cooking or drying procedures which diminish the flavor and the value of nutrients.

In 1998, the Botanical Food Company started commercializing the patented process by establishing herb and spice crop specifications designed to deliver optimal natural oils for the freshest flavor.

The premium quality and freshness of Gourmet Garden begins at the farm with our selected growers and our dedicated agronomist.

Quality seed selection and harvesting just when the natural essential oils of our herbs are at their peak are the fundamentals on which the Gourmet Garden brand is built. Gourmet Garden herbs and spices are harvested and transported within hours, under the scientifically defined optimum conditions for each variety. They are then washed, chopped and sealed to capture their natural flavor and farm fresh goodness. Our herbs and spices are not cooked or dried, thereby retaining their fresh aroma, bright color and rich nutrients including powerful antioxidants. They are also free of artificial colors, flavors and preservatives.

Today, Gourmet Garden leads the industry in natural flavor development and produces the world's most flavorsome and aromatic processed herbs and spices for food manufacturers, foodservice customers and consumers.



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