



A fresher way of looking
at fresh herbs and spices

GOURMET
GARDEN®
HERBS & SPICES





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

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

Our products have:

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

* Specific formulations do not contain allergens

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.*



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*





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.

-  HACCP
-  ISO9001:2008
-  GMP
-  SQF 2000 Level 3
-  Organic Food Chain Certified (Aus)
-  WQA, Woolworths Quality Assurance
-  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 flavour development.

We offer assistance to food manufacturers to develop flavours 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 1kg bags.

Herbs & Spices Available



Basil
Sweet Genoese Basil, rich and full flavours.



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



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



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



Lemongrass
Citratrus; Culinary Lemongrass. Grown sub tropically with a spicy fragrant flavour.

Other herbs and spices available:



Chilli



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 flavour 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 flavour 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 utilise 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 flavour and the value of nutrients.

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

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 flavour and farm fresh goodness. Our herbs and spices are not cooked or dried, thereby retaining their fresh aroma, bright colour and rich nutrients including powerful antioxidants. They are also free of artificial colours, flavours and preservatives.

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



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