

DIEPVRIESGROENTEN LEGUMES SURGELES
TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date: 23/05/2018 v6 – verification on 23/05/2018

DEEP FROZEN SOUPVEGETABLES 5 MIX

Product code SG5

CHARACTERISTICS OF THE FINISHED PRODUCT

Category Deep frozen vegetables

Description IQF

Origin EU

Variety and selection

Leeks	Allium porum L. – Albana, Sevilla, Volta, Kenton
Carrots	Daucus carota L. – Carotan, Trafford
Celery	Apium graveolens L. – Monarch, Diamant
Cauliflower	Brassica oleracea L. Botrylis L. – Balboa, Moby Dick, Octopus, Seoul
Peas	Pisum sativum L. – Agami, Sherwood, Elise, Bingo

Ingredients

24 % cut leeks	12 % cauliflower florets
20 % diced carrots	8 % peas
16 % celeriac	

Size/Calibre

Leeks	cut at ± 20 mm (50% green/white)
Diced carrots	10 x 10 x 10 mm
Diced celeriac	10 x 10 x 10 mm
Cauliflower	8-15 mm
Peas	< 10,2 mm

Nutritional values per 100 g

Energetic value	133 kJ
	32 kcal
Fat	< 0,5 g
Of which fatty acids	< 0,1 g
Carbohydrates	4,5 g
Of which sugars	2,7 g
Fibres	3,0 g
Proteins	1,7 g
Salt	0,08 g

Storage 30 months

Cooking instructions Cook from frozen, prepare as fresh vegetables with reduced cooking time. Add salt and spices to your own taste. Never refreeze thawed products.

Storage conditions

Freezer	1 week:	* -6 °C
	1 month:	** -12°C
	See best before date:	*** -18°C
Refrigerator		24 hours
Freezer compartment refrigerator		48 hours

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TOLERANCES OF DEFECTS

Tolerances per 1000 g

LEEKs

Discolouration (≥ 50 % of the surface)	5 %
Spots (2-6 mm)	5 %
Root rests	absent

CARROTS

Foreign extraneous vegetable material	absent
Discolouration (≥ 50 % of the surface)	5 %
Blemishes (2-6 mm)	5 %
Wooden cubes	1 %
Small pieces of the cubes	6 %

CELERIC

Discolouration (≥ 50 % of the surface)	3 %
Spots	6 %
Wooden pieces	12 %
Small pieces of the cubes	6 %

CAULIFLOWER

Discolouration (≥ 50 % of the surface)	8 %
Small (≈ 3-10 mm) and large blemishes (≈ > 10 mm)	5 %
Foreign extraneous vegetable material	absent

PEAS

Foreign extraneous vegetable material	absent
Yellow peas	2 %
Damaged peas (half peas)	5 %
Large blemishes (dried out peas, brown or black, insect damage)	1 %
Small pieces (parts of the peas)	12 %

MICROBIOLOGICAL DATA

Cf. microbiological specification SMB_WF/1.1

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OTHER CHARACTERISTICS

Irradiation	No
GMO	No
Additives	No
Residues of heavy metals, nitrates	According to European regulations
Residues of pesticides	According to European directives and European regulations

ALLERGENS

Contains the allergen celery

LOT IDENTIFICATION

Traceability till on the field

e.g. L8027

L: batch → 8 :2018 → 027: 27th day of the year

PACKAGING (number of cartons/pal)

10 x 1 kg	4 x 2,5 kg	2 x 5 kg	24 x 450 gr	1 x 20 kg
72	72	on demand	on demand	33
<i>bag: LDPE-COEX</i>				<i>bag: LDPE-COEX</i>
<i>carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170</i>				<i>(colour: blue)</i>