# DIEPVRIESGROENTEN LEGUMES SURGELES TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date:09/03/2021 v7 – verification on 09/03/2021

### DEEP FROZEN BRUSSELS SPROUTS VERY SMALL

| Product code                          | 15                               |   |                                  |  |
|---------------------------------------|----------------------------------|---|----------------------------------|--|
| CHARACTERISTICS OF THE FINISHED PRODU | СТ                               |   |                                  |  |
| Category                              | Deep frozen vegetables           |   |                                  |  |
| Description                           | Blanched, IQF                    |   |                                  |  |
| Origin                                | EU                               | EU  |                                  |  |
| Variety and selection                 | Brassica ole                     | Brassica oleracea L. – Maximus, Cumulus, Abacus, Lois   |                                  |  |
| Ingredients                           | 100 % Brus                       | 100 % Brussels sprouts  |                                  |  |
| Size/Calibre                          | ⊗ 15 – 25 n                      | ∞ 15 – 25 mm  |                                  |  |
| Nutritional values per 100 g          |                                  | Energetic value   | 167 kJ<br>40 kcal                |  |
|                                       |                                  | Fat   | < 0,5 g                          |  |
|                                       |                                  | Of which fatty acids  | < 0,1 g                          |  |
|                                       |                                  | Carbohydrates   | 3,8 g                            |  |
|                                       |                                  | Of which sugars   | 2,8 g                            |  |
|                                       |                                  | Fibres  | 4,6 g                            |  |
|                                       |                                  | Proteins  | 3,2 g                            |  |
|                                       |                                  | Salt  | 0,03 g                           |  |
| _Storage                              | 30 months                        |   |                                  |  |
| Cooking instructions                  | cooking tim                      | 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:<br>1 month:<br>See best before date:  | * -6 °C<br>** -12°C<br>*** -18°C |  |
|                                       | Refrigerato                      |   | 24 hours                         |  |
|                                       | Freezer compartment refrigerator |   | 48 hours                         |  |
|                                       |                                  |   |                                  |  |

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#### TOLERANCES OF DEFECTS

|   | Tolerances per 1000 g |
|---|-----------------------|
| Foreign material                                  | absent                |
| Foreign extraneous vegetable material             | absent                |
| Extraneous vegetable material                     | 3 pc/kg               |
| Sprouts with open head structure                  | 5 %                   |
| Poorly trimmed                                    | 5 %                   |
| Mechanical damage                                 | 7 %                   |
| Discoloration ( $\geq$ 50 % of the total surface) | 4 %                   |
| Large blemishes ( ∞ ≥ 6 mm)                       | 7 %                   |
| Small blemishes ( $\otimes \ge 2-6$ mm)           | 12 %                  |
| Rust-coloured feet                                | ≤ 5 %                 |
| Perforated leaves                                 | 1 pc on 5 kg          |

#### MICROBIOLOGICAL DATA

#### Cf. microbiological specification SMB\_WF/1.1

| OTHER CHARACTERISTICS              |   |  |
|------------------------------------|---|--|
|                                    | Ne  |  |
| 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

Does not contain any allergens Is produced and packed in the same place as we use celery and soja.

LOT IDENTIFICATIONTraceability till the fielde.gL8027L: batch  $\rightarrow$  8:2018  $\rightarrow$  027: 27<sup>th</sup> 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 25 kg      |
|--|------------|----------|----------------|----------------|
| on demand  | 72         | 72       | on demand      | 30             |
| bag: LDPE-COEX   |            |          |                | bag: LDPE-COEX |
| carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170 |            |          | (colour: blue) |                |