

**DIEPVRIESGROENTEN LEGUMES SURGELES**  
**TIEFKÜHL GEMÜSE FROZEN VEGETABLES**



Date:10/03/2021 v8 – verification on 10/03/2021

**DEEP FROZEN DICED CELERIAC**

Product code KB

**CHARACTERISTICS OF THE FINISHED PRODUCT**

<b>Category</b>	Deep frozen vegetables
<b>Description</b>	Blanched, cut, IQF
<b>Origin</b>	EU
<b>Variety and selection</b>	Apium graveolens L. – Monarch, Diamant
<b>Ingredients</b>	100 % celeriac
<b>Size/Calibre</b>	10 x 10 x 10 mm

**Nutritional values per 100 g**

Energetic value	175 kJ 42 kcal
Fat	0,0 g
Of which fatty acids	0,0 g
Carbohydrates	6,0 g
Of which sugars	0,0 g
Fibres	4,9 g
Proteins	2,0 g
Salt	0,20 g

<b>Storage</b>	30 months
<b>Cooking instructions</b>	Cook from frozen, prepare as fresh vegetables with reduced cooking time. Add salt and spices to your own taste. Never refreeze thawed products.
<b>Storage conditions</b>	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
Foreign material	absent
Foreign extraneous vegetable material	absent
Wooden or spotted pieces	1 %
Discolouration (discoloration on more than 50 % of the surface, e.g. green discolouration, brown or black spots)	2 %
Blemishes (damage by insects, spots caused by a disease, peel remainders, spots, etc. bigger than 3 mm)	3 %
Wooden cubes	5 %

## MICROBIOLOGICAL DATA

Cf. microbiological specification SMB\_WF/1.1

## OTHER CHARACTERISTICS

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

## ALLERGENS

Contains the allergen celery

## LOT IDENTIFICATION

Traceability till on the field

e.g. L1027

L: batch → 1 : 2021 → 027: 27<sup>th</sup> day of the year

## PACKAGING (number of cartons/pal)

10 x 1 kg <b>on demand</b>	4 x 2,5 kg <b>72</b>	2 x 5 kg <b>72</b>	24 x 450 gr <b>on demand</b>	1 x 25 kg <b>30</b>
bag: LDPE-COEX carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170				bag: LDPE-COEX (colour: blue)