	<p style="text-align: center;">PRODUCT SPECIFICATION PRODUCT CODE: 10000187 PRODUCT NAME: WHOLE GREEN ASPARAGUS IQF 10/16 ASPERGES GEHEEL GROEN 10/16</p>	<p style="text-align: center;">SP-QA-187.1 J</p>
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1. PRODUCT DESCRIPTION

Name	Whole green asparagus 10/16 frozen IQF
Internal product code	ASPERGES GEHEEL GROEN 10/16 artnr. 0187
Declaration	Asperges geheel groen 10/16
Origin	China


2. INGREDIENTS

Name	Type	Origin	Latin name	%
Asperges geheel groen	ingredient	China	Asparagus officinalis L .	100

Origins may change depending on harvests/stocks

3. ORGANOLEPTIC FEATURES

Attribute	Definition
Color	Green
Smell	Typical for green asparagus
Taste	Typical for green asparagus
Texture	Not fibrous

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4. MICROBIOLOGICAL STANDARDS

Cf. microbiological specification L-QA-84


5. AVERAGE NUTRITIONAL VALUES

	Per 100g	Unit
Energy	115.9	Kj
Energy	28	Kcal
Fats	0.6	g
of which saturated	0.1	g
carbohydrates	2	g
of which sugars	1.9	g
fibre	1.3	g
proteins	2.9	g
salt	0.003	g

Source: literature (Nubel et al.) and calculation

6. ALLERGEN DECLARATION

Allergens according to EC1169/2011 and changes	Contains (+) / does not contain (-)
Gluten-containing cereals such as wheat, rye, barley, oats, spelt and kamut and products based on gluten-based cereals	-
Crustaceans and products based on crustaceans	-
Eggs and egg-based products	-
Fish and fish-based products	-
Groundnuts and groundnut products	-


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Soy and soy-based products	-
Milk and milk-based products (including lactose)	-
Nuts (almonds, walnuts, cashew, pecan,para, pistachio, macadamia)andnut-based products	-
Celery and celery-based products	-
Mustard and mustard-based products	-
Sesame seeds and products based on sesame seeds	-
Sulphur dioxide and sulphites (> 10 ppm)	-
Lupin and lupin-based products	-
Molluscs and mollusc-based products	-

7. CONTAMINANTS

Pesticides	In accordance with EC 396/2005 and amendments
Heavy metals, nitrates and mycotoxins	In accordance with UE 2023/915 and amendments
GMO	Free from GMO based on EC 1829/2003 and EC 1830/2003 and their amendments
Ionization	Not subject to ionization
Irradiation	Not irradiated

8. SHELF LIFE

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Frozen (-18°C or lower) 30 months

After defrosting (*) Maximum 24h in the refrigerator (max 7°C)

(*) do not refreeze thawed product

9. COOKING INSTRUCTIONS

Cook or fry the frozen vegetables just like fresh vegetables. Season to your own taste. For details: see further instructions on the package.

10. TRACEABILITY


Structure batch code:L1236B1

L	batch
1	Year (0 = 2020, 1 = 2021, ...)
236	Day 236 of the year (August 24)
B1	Internal control marks

11. PHYSICAL CHARACTERISTICS

Standards	Tolerances
Lenght < 16 cm	Max 10 % (w/w) per kg
Lenght > 18 cm	Max 10 % (w/w) per kg
Diameter < 11 mm at the widest point	Max 10 % (w/w) per kg
Diameter > 17 mm at the widest point	Max 8 % (w/w) per kg
Remaining skin still attached	Max 4 % (w/w) per kg

Date 27/03/2025
Version SP-QA-187.1 J

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Blemish > 6 mm	Max 6 pieces per kg
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Blemisch 3 à 6 mm	Max 12 pieces per kg
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12. CHEMICAL CHARACYERISTICS

Blanching	Yes
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Peroxydase	Negatif
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13. TECHNOLOGY

Metal detector

Ø 2,5 mm ferro

Ø 3 mm non-ferro

Ø 3,5 mm inox

14. CONTACT INFORMATION

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