

DIEPVRIESGROENTEN LEGUMES SURGELES
TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date:10/03/2021 v7 – verification on 10/03/2021

DEEP FROZEN BROCCOLI MIX

Product code KAIS

CHARACTERISTICS OF THE FINISHED PRODUCT

Category Deep frozen vegetables

Description IQF

Origin EU

Variety and selection
 Cauliflower Brassica oleracea, Botrylis L. – Balboa, Seoul, Moby Dick, Octopus
 Broccoli Brassica oleracea L. – Asparagoides
 Carrots Daucus carota L. – Nerac

Ingredients
 % minimum 28 % cauliflower florets
 28 % broccoli florets
 24 % carrot slices

Size/Calibre
 Cauliflower ø 15-30 mm
 Broccoli ø 20-40 mm
 Carrot slices ø < 35 mm, thickness 6-7 mm, undulated cut

Nutritional values per 100 g	Energetic value	
		108 kJ
	Fat < 0,5 g	
	Of which fatty acids 0,0 g	
	Carbohydrates 2,9 g	
	Of which sugars 2,8 g	
	Fibres 2,9 g	
	Proteins 1,9 g	
	Salt 0,05 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

CAULIFLOWER

Discoloration (50 % of the total surface)	8 %
Spots (2-6 mm)	5 %
Damaged and non-compact florets	15 %
Foreign extraneous vegetable material	absent

BROCCOLI FLORETS

Foreign material	absent
Open structure	6 pcs
Large spots (> 6 mm)	1 pc
Small spots (between 2-6 mm)	5 pcs
Fragments < 10 mm	8 %
Long stems (> 25 mm)	15 %

SLICED CARROTS

Discoloration (50 % of the total surface)	3 %
Hard pieces, damage or spots	3 %
Defects	5 %
Wrong cut	10 %
Fragments (< 1/6 of a slice)	3 %
Foreign extraneous vegetable material	absent

MICROBIOLOGICAL DATA

Cf. microbiological specification SMB_WF/1.1

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

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ALLERGENS

Does not contain any allergens

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
54	63	63	on demand	33
<i>bag: LDPE-COEX</i> <i>carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170</i>				<i>bag: LDPE-COEX</i> <i>(colour: blue)</i>