

500g PRODUCT SPECIFICATION



Issue Date	2018/11/20
Review Date	11/01/2021...23/05/2022.....19/08/2024....19/11/2024
Product Name	Cooked red beetroot <Fauvette> 12 x 500 g, 3/6 pieces
Customer	ZOUTEWELLE IMPORT/EXPORT, BV

Supplier Information

Manufacturers Name:	Jovaige UAB
Manufacturing Address:	Verslininku str. 6, LT 97227 Vydantai, Kretingos dis., Lithuania
Telephone No:	+370 686 82255
Fax No:	+370 445 43043
Email Address:	info@jovaige.lt
Manufacturing Site Health Mark:	Food business registry number: 560000222 Approval certificate for food business operator: 38MTSPP-751/20-11-2018
BRC Approval (Other Accreditation Approval(s))	BRC, IFS

Contacts	Technical	NPD/Specifications	Commercial
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Fax No:	+370 445 43043	+370 445 43043	+370 445 43043
E-Mail Address:	info@jovaige.lt	quality@jovaige.lt	info@jovaige.lt



Physical Standards/Product Description

Product Description:	Steam cooked red beetroots, whole
Particle Size Specification:	Gross weight of the case 6,60 kg, 12 pouches in the case
Raw / Processed / Pasteurised / Cooked	Steam cooked
Frozen/Chilled/Ambient (Please state)	Ambient
Net Weight/Volume per pack	500 g of drained weight per pouch
Protective Atmosphere/Vacuum pack (Please state)	Vacuum packed
Organoleptic:	
Visual Appearance	Typical of cooked red beetroot
Colour	Red
Flavour	Typical of cooked red beetroot without salt addition
Aroma	Typical of cooked red beetroot
Texture	Firm

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ORGANOLEPTIC STANDARDS

	<p>Green</p> 	<p>Red</p> 
Criteria	Green/Acceptable	Red/Reject
Appearance of beetroot:	Healthy, mechanically not damaged (damaged areas can be cut off), free of stains, diseases and damaged areas of agricultural pests. No residues of peel (in some cases up to 15% of the residue of beet peel may be present).	Beetroots look damaged, uncooked, wrong shape, rotten or with agricultural pests. Not peeled (in some cases up to 15% of the residue of beet peel may be present).
Aroma:	Typical of cooked red beetroot without salt addition	Strong odor, not typical for red beetroot
Texture:	Firm, no critical or major defects, acceptable up to 15% minor defects	Soft, breakdown, evidence of infestation
Flavor:	Typical of cooked red beetroot without salt addition	Not typical of red cooked beetroot
Appearance of Vacuum pack:	The film covers each beet, contains some air bubbles, beet juice, when pressurized fell of a strong beet and soft juice around. There should be no impurities of mineral and vegetable origin.	Damaged packaging, juice leaks, mold. Foreign contamination* of mineral and vegetable origin.

* Bigger than 1,2mm for iron, 1,2mm for stainless steel, 4mm for aluminium (non-ferrous metal), 6mm for glass, 5mm for ceramic (stone)

Compositional Standards (ingredients)

Ingredient	Natural / Artificial/ Nature Identical/ Synthetic	Vegetable Species	Supplier	Country of manufacturer	Country of Origin	GM Free Yes/No	Additives, Colours and Processing Aids
Cooked beetroot	NATURAL	Red Beetroot	Farms with Global GAP	Lithuania	Lithuania	Yes	N/A as the only ingredient is red beetroot

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FOOD ALLERGEN, INTOLERANCE, COMPOSITION AND AUTHENTICITY DATA					
Does the material supplied contain any of the following? State levels present:					
					CROSS CONTAMINATION / SEGREGATION
Component(s) and derivatives thereof (* on allergen labelling list; ** soon to be added to labelling list)	Present in recipe? YES/NO	Processed on same production line as raw material supplied? YES/NO	Present on site? YES/NO	Present on your supplier's site? YES/NO	If yes: - identify source of component - for allergenic materials or derivatives, state how these are segregated from others materials and what precautions are taken to avoid cross-contamination - for GM, vegetarian, and named species materials, state what precautions are taken to avoid adulteration?
*PEANUTS AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Peanut oil (refined to SCOPA standard)	NO	NO	NO	NO	
Unrefined peanut oil	NO	NO	NO	NO	
*NUTS AND DERIVATIVES THEREOF (almond, hazelnut (cob nut, filbert), walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut)	NO	NO	NO	NO	
Other nuts / nut derivatives	NO	NO	NO	NO	
Refined nut oils (NOT Peanut)	NO	NO	NO	NO	
Unrefined nut oils (NOT Peanut)	NO	NO	NO	NO	
Pine nut	NO	NO	NO	NO	
Coconut	NO	NO	NO	NO	
*SESAME SEEDS AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Sesame oil	NO	NO	NO	NO	
Sesame paste (Tahini)	NO	NO	NO	NO	
*OTHER SEEDS & DERIVATIVES THEREOF	NO	NO	NO	NO	
Poppy seeds	NO	NO	NO	NO	
Sunflower seeds	NO	NO	NO	NO	
Cotton seeds	NO	NO	NO	NO	
Pumpkin seeds	NO	NO	NO	NO	
Melon seeds	NO	NO	NO	NO	
Caraway seeds	NO	NO	NO	NO	
Millet	NO	NO	NO	NO	
Linseed	NO	NO	NO	NO	
Other seeds (excl. oils)	NO	NO	NO	NO	

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Seed oil refined	NO	NO	NO	NO	
Seed oil unrefined	NO	NO	NO	NO	
*FISH (all species) AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Fish oils	NO	NO	NO	NO	
Fish gelatine	NO	NO	NO	NO	
Fish isinglass	NO	NO	NO	NO	
Fish sauce	NO	NO	NO	NO	
Fish extracts	NO	NO	NO	NO	
Gelatine (other than fish)	NO	NO	NO	NO	
*CRUSTACEANS AND DERIVATIVES THEREOF (all species including: lobster, crab, prawns, langoustine, shrimps etc)	NO	NO	NO	NO	
**MOLLUSCS AND DERIVATIVES THEREOF (all species including: scallop, mussels, squid, oyster, clams, snails, whelk, cockle etc)	NO	NO	NO	NO	
Gluten	NO	NO	NO	NO	
*CEREALS CONTAINING GLUTEN AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Wheat and wheat derivatives	NO	NO	NO	NO	
Rye and rye derivatives	NO	NO	NO	NO	
Barley and barley derivatives	NO	NO	NO	NO	
Oats and oat derivatives	NO	NO	NO	NO	
Spelt	NO	NO	NO	NO	
kamut or their hybridised strains	NO	NO	NO	NO	
Wheat based glucose syrups including dextrose	NO	NO	NO	NO	
Wheat based maltodextrins	NO	NO	NO	NO	
Barley based glucose syrups	NO	NO	NO	NO	
Wheat derived HVP	NO	NO	NO	NO	
Malt extract	NO	NO	NO	NO	
Buckwheat	NO	NO	NO	NO	
Corn (maize) and derivatives	NO	NO	NO	NO	
Corn (maize) flour	NO	NO	NO	NO	

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YES/NO	YES/NO	YES/NO	YES/NO	YES/NO	
*MILK AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Milk / Milk Products (Buffalo)	NO	NO	NO	NO	
Milk / Milk Products (Cows)	NO	NO	NO	NO	
Milk / Milk Products (Sheep (ovine))	NO	NO	NO	NO	
Milk / Milk Products (Goats (caprine))	NO	NO	NO	NO	
Whey / whey powder	NO	NO	NO	NO	
Caseinates	NO	NO	NO	NO	
Milk powder	NO	NO	NO	NO	
Lactose	NO	NO	NO	NO	
Butter, cheese, cream, yogurt, ghee	NO	NO	NO	NO	
*EGG AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Egg powder	NO	NO	NO	NO	
Liquid egg	NO	NO	NO	NO	
Pasteurised egg	NO	NO	NO	NO	
Albumin	NO	NO	NO	NO	
Lecithin (E322) if egg derived	NO	NO	NO	NO	
Egg Lysozyme	NO	NO	NO	NO	
Egg glaze	NO	NO	NO	NO	
*CELERY / CELERIAC AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Celery powder	NO	NO	NO	NO	
Celeriac powder	NO	NO	NO	NO	
Celery leaf	NO	NO	NO	NO	
Celery seed oil	NO	NO	NO	NO	
Celery seed oleoresin	NO	NO	NO	NO	
*MUSTARD SEED, MUSTARD PRODUCTS AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Mustard paste	NO	NO	NO	NO	
Mustard leaves	NO	NO	NO	NO	
Mustard flour	NO	NO	NO	NO	
Mustard powder	NO	NO	NO	NO	
Mustard oil	NO	NO	NO	NO	
Mustard seed oil	NO	NO	NO	NO	
Mustard seed oleoresin	NO	NO	NO	NO	

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	YES/NO	YES/NO	YES/NO	YES/NO	
*SOYABEAN AND DERIVATIVES THEREOF	NO	NO	NO	NO	
Soya oil / fat, fully refined	NO	NO	NO	NO	
Soya oil / fat unrefined	NO	NO	NO	NO	
Soya flour	NO	NO	NO	NO	
Soya tofu	NO	NO	NO	NO	
Soya protein / isolates	NO	NO	NO	NO	
Soya protein concentrates	NO	NO	NO	NO	
Textured soya protein	NO	NO	NO	NO	
Soya derived HVP	NO	NO	NO	NO	
Soya derived lecithin (E322)	NO	NO	NO	NO	
Soya-bean (vegetable oil) derived phytosterols, phytosterol esters	NO	NO	NO	NO	
Plant stanol ester produced from vegetable oil sterols from soya-bean sources	NO	NO	NO	NO	
Legumes / pulses (dry legumes)	NO	NO	NO	NO	
Peas	NO	NO	NO	NO	
Beans	NO	NO	NO	NO	
Chickpeas / gram flour	NO	NO	NO	NO	
Lentils	NO	NO	NO	NO	
Kidney beans	NO	NO	NO	NO	
**LUPIN	NO	NO	NO	NO	
*SULPHUR DIOXIDE AND SULPHITES at levels above 10mg/kg or litre expressed as SO₂	NO	NO	NO	NO	
E220 sulphur dioxide	NO	NO	NO	NO	
E221 sodium sulphite	NO	NO	NO	NO	
E222 sodium hydrogen sulphite	NO	NO	NO	NO	
E223 sodium meta-bisulphite	NO	NO	NO	NO	
E224 potassium meta-bisulphite	NO	NO	NO	NO	
E226 calcium sulphite	NO	NO	NO	NO	
E227calcium hydrogen sulphite	NO	NO	NO	NO	
E228 potassium hydrogen sulphite	NO	NO	NO	NO	
Genetically Modified Maize	NO	NO	NO	NO	
Genetically Modified Soya	NO	NO	NO	NO	
Genetically Modified Rice	NO	NO	NO	NO	

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	YES/NO	YES/NO	YES/NO	YES/NO	
Latex (food handler's gloves, aprons, other protective clothing)	NO	NO	YES	NO	
Latex food netting (meat) / rubber bands	NO	NO	YES	NO	
Latex containing cold-seal packaging adhesives	NO	NO	NO	NO	
Latex containing release films used on food processing lines	NO	NO	NO	NO	
Latex based product stickers	NO	NO	NO	NO	
Additive(s)	NO	NO	NO	NO	
Processing aid(s)	NO	NO	NO	NO	
Colours Artificial	NO	NO	NO	NO	
Colours Azo	NO	NO	NO	NO	
Colours Natural	NO	NO	NO	NO	
Natural colours derived from seeds	NO	NO	NO	NO	
Colours Nature Identical	NO	NO	NO	NO	
Flavour Enhancers	NO	NO	NO	NO	
MSG, Glutamates	NO	NO	NO	NO	
Flavouring (Artificial)	NO	NO	NO	NO	
Flavourings (Natural)	NO	NO	NO	NO	
Flavourings (Nature Identical)	NO	NO	NO	NO	
Extraction / carrier solvents	NO	NO	NO	NO	
Mineral hydrocarbons	NO	NO	NO	NO	
Polyphosphates	NO	NO	NO	NO	
Nitrates	NO	NO	NO	NO	
Antioxidants	NO	NO	NO	NO	
BHA / BHT, others	NO	NO	NO	NO	
Preservatives	NO	NO	NO	NO	
Benzoates / benzoic Acid / p-hydroxybenzoates	NO	NO	NO	NO	
Sorbates / sorbic acid	NO	NO	NO	NO	
Vinegar	NO	NO	NO	NO	
Modified starch	NO	NO	NO	NO	
Gums / stabilisers	NO	NO	NO	NO	
Enzyme based improvers	NO	NO	NO	NO	
Emulsifiers	NO	NO	NO	NO	
Added salt	NO	NO	NO	NO	
Salt Substitute/Potassium Chloride	NO	NO	NO	NO	

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	YES/NO	YES/NO	YES/NO	YES/NO	
Iodine fortified salt	NO	NO	NO	NO	
Added sugar	NO	NO	NO	NO	
Added fructose	NO	NO	NO	NO	
Sweeteners	NO	NO	NO	NO	
Aspartame (source of phenylalanine)	NO	NO	NO	NO	
Acesulfame K	NO	NO	NO	NO	
Polyols (sorbitol, mannitol, maltitol, lactitol, xylitol, isomalt)	NO	NO	NO	NO	
Cyclamic acid / salts	NO	NO	NO	NO	
Saccharin /salts	NO	NO	NO	NO	
Animal origin e.g. animal fat	NO	NO	NO	NO	
Vegetable origin	NO	NO	NO	NO	
Meat	NO	NO	NO	NO	
Mechanically recovered meat (MRM)	NO	NO	NO	NO	
HVP / TVP	NO	NO	NO	NO	
Antibiotics	NO	NO	NO	NO	
Caffeine	NO	NO	NO	NO	
Caramel	NO	NO	NO	NO	
Cocoa and derivatives thereof	NO	NO	NO	NO	
Vanillin	NO	NO	NO	NO	
Fruit and Fruit Derivatives	NO	NO	NO	NO	
Kiwi	NO	NO	NO	NO	
Fresh / frozen herbs	NO	NO	NO	NO	
Garlic	NO	NO	NO	NO	
Chilli	NO	NO	NO	NO	
Dried herbs	NO	NO	NO	NO	

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Spices	NO	NO	NO	NO	
Cinnamon	NO	NO	NO	NO	
Nutmeg	NO	NO	NO	NO	
Curry powder	NO	NO	NO	NO	
Garam masala	NO	NO	NO	NO	
Seasoning blends	NO	NO	NO	NO	
Oriental seasonings (e.g. furikake, gomashio)	NO	NO	NO	NO	
Stock / Bouillon cubes, powders, liquids	NO	NO	NO	NO	
Coatings / rubs	NO	NO	NO	NO	
Marinades	NO	NO	NO	NO	
Vegetables and Vegetable Derivatives	NO	NO	NO	NO	
Yeast and Yeast Extract	NO	NO	NO	NO	
Mono-chloro-propanol	NO	NO	NO	NO	

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Nutritional Standards (as supplied per 100g)

Parameter	Level	Test Method / Data Source
Energy	kJ	225
Energy	kcal	53
Total Fat	g	0,1
- of which saturates	g	0,0
Carbohydrate total	g	9,8
- of which sugar	g	9,7
Protein	g	1,8
Salt	g	0,0

Microbiological Standards

Organism	Target	Maximum	Methodology State method used	Frequency
Total colony count	100 cfu/g	500 cfu/g	LST EN ISO 4833-1:2013/A1:2022	No less than 1x3 months
Coliforms enumeration	Less than 100 cfu/g	100 cfu/g	LST ISO 4831: 2006	No less than 1x3 months
Escherichia coli	Less than 10 cfu/g	10 cfu/g	LST ISO 7251: 2006	No less than 1x3 months
Salmonella spp. 25 g	Absent	Absent	LST EN ISO 6579-1:2017/A1:2020	No less than 1x3 months
Yeast	Less than 100 cfu/g	100 cfu/g	LST ISO 21527-1:2008	No less than 1x3 months
Moulds	Less than 100 cfu/g	100 cfu/g	LST ISO 21527-1:2008	No less than 1x3 months
Staphylococci coag. Pos.	Less than 100 cfu/g	100 cfu/g	LST EN ISO 6888-1:2021	No less than 1x3 months
Listeria spp. 25 g	Absent	Absent	LST EN ISO 11290-1:2017	No less than 1x3 months
Bacillus cereus	Less than 100 cfu/g	100 cfu/g	LST EN ISO 7932: 2005	No less than 1x3 months
Clostridium botulinum spores 1 g	Absent	Absent	MP-KL-SOP-10:2020	No less than 1x3 months
Industrial sterility	Positive	Positive	MP-KL-SOP 5.4-34	No less than 1x3 months

HEAVY METALS (mg/kg)

Metal	Target	Frequency
Pb	Less than 0,1 mg/kg	Once a year
Cd	Less than 0,05 mg/kg	Once a year

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Pesticides

Mass fraction of pesticide residues levels are according to Commission Regulation (EC) regulation No 396/2005.

Product Coding

Coding Description	
Format of code:	Best before date YYYY/MM/DD L JXXX, where XXX – production day of the year GYZZ, where YY – inner grower number ZZ – production line GNN code SAMPLE 08-06-2025 L J282G6405 GGN: 4056186779229 Country of Origin: Lithuania
Maximum Shelf life of product from manufacture:	8 months

Temperature and Storage Criteria

Distribution Temperature	
Vehicle Distribution temperature:	Min 0 °C Max 25 °C
Storage Criteria	
This raw material is to be received and stored at (please tick as appropriate) v	
Refrigerated	<input checked="" type="checkbox"/>
Temperature to be stored at?	Min 0 °C Max 25 °C
Storage Conditions After opening?	<u>Refrigerated</u>
Temperature Conditions After opening?	Min 2 °C Max 8 °C
Shelf life applied once opened?	<u>2 days</u>

Packaging

DESCRIPTION OF PREMIER PACKAGING			
PA-PA/PE packages, top film 97 µm, bottom film 200 µm, thermoform			
NET WEIGHT:	500 g	DEVIATION:	-0%/+10%
GROSS WEIGHT:	525 g	DEVIATION:	-0%/+10%
DIMENSIONS:	160 x 160 x 50 mm		

DESCRIPTION OF SECONDARY PACKAGING			
Type of boxes: corrugated cardboard boxes			
NET WEIGHT:	6 kg	GROSS WEIGHT:	6.60 kg
NUMBER OF PACKAGES:	12	DIMENSIONS:	274x219x191 mm

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Palletizing

PALLETIZING			
Pallet 800 x 1200 mm (112 boxes per pallet)			
NUMBER OF LAYERS	8	BOXES FOR LAYER	14
TOTAL NET WEIGHT	672 Kg	TOTAL GROSS WEIGHT:	760 Kg
HEIGHT OF PALLET	≤1800 mm		

Labelling

<u>Primary packaging Label Design</u>	<u>Secondary packaging Label Design</u>
<p>Net weight: Nettogewicht: Nettogewicht: Poids net: 500 g</p> <p>EN Peeled and cooked Red Beetroot. Vacuum packed, ready to eat. Ingredients: Red Beetroot. Store between 0°C and +25°C. Refrigerate after opening and use within two days.</p> <p>DE Rote Bete Geschält und Gekocht. Vakuumiert, Bereit zu Essen. Zutaten: Rote Bete. Aufbewahrungstemperatur: von 0°C bis +25°C. Nach dem Öffnen kühl lagern und innerhalb von zwei Tagen aufbrauchen.</p> <p>NL Gekookte rode bieten zonder schil. Vacuumverpakt, gebruiksklaar. Bestanddelen: rode bieten. Bewaren: 0°C tot +25°C. Na het openen koel bewaren en binnen twee dagen verbruiken.</p> <p>FR Betteraves pelées et cuites sous vide, prêtes à consommer. Ingrédients: Betterave rouge. Se conserver entre 0°C et +25°C. À conserver au frais après ouverture et à consommer sous 2 jours.</p> <p>Best before: Mindestens haltbar bis: Ten minste houdbaar tot: À consommer de préférence avant le:</p> <p>Producer/ Produzent/ Producent/ Produit par: UAB "Jovaigé", Verslininkų 6, LT-97227, Vydmantai, Kretingos raj., Lithuania/ Litauen/ Litauen/ Lituanie E-mail: info@jovaige.lt, phone +370 445 43043</p>	<p>Cooked red beetroot "Fauvette" 12 x 500 g</p> <p>Produced: 08-10-2024 Best before: 08-06-2025 Lot number: J282G6405 Producer: Jovaigé, UAB, Verslininkų str.6, Vydmantai, LT-97227, Kretinga reg. Lithuania</p> <p>BV095</p>