# DIEPVRIESGROENTEN LEGUMES SURGELES TIEFKÜHL GEMÜSE FROZEN VEGETABLES



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

## **DEEP FROZEN DICED ONIONS 6/6**

Product code AJB6

CHARACTERISTICS OF THE FINISHED PR	ODUCT			
Category	Deep frozen vegetables	Deep frozen vegetables		
		_		
Description	Cut, IQF	Cut, IQF		
Origin	EU			
Variety and selection	Allium cepa L Hygro	Allium cepa L Hygro		
Ingredients	100 % onion			
Size/Calibre	6 x 6 x 6 mm			
Nutritional values per 100 g	Energetic value	75 kJ		
		18 kcal		
	Fat	0,0 g		
	Of which fatty acids	0.0 a		

Energetic value	/5 KJ
	18 kcal
Fat	0,0 g
Of which fatty acids	0,0 g
Carbohydrates	1,5 g
Of which sugars	1,3 g
Fibres	3,0 g
Proteins	1,5 g
Salt	< 0,01 g

Storage	30 months			
Cooking instructions	cooking time.	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: 1 month: See best before date:	* -6 °C ** -12°C *** -18°C	
	Refrigerator Freezer comp	Refrigerator Freezer compartment refrigerator		

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#### **TOLERANCES OF DEFECTS**

Tolerances per 1000 g

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Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	1 pc
Small blemishes (cut onions, that are slightly spotted, shop up onions)	3 pcs
Large blemishes (onions which are dried out, have brown or black spots,	1 pc
have been eaten away by insects or other errors that reduce palatability)	
Discoloration (cut onions with a non-conform colour bigger than 50 % of	3 %
the surface)	
Clumps (on 1 kg)	5 %
Root rests	≤ 3 pcs

#### MICROBIOLOGICAL DATA

Cf. microbiological specification SMB\_WF/1.1

#### OTHER CHARACTERISTICS

Irradiation	No
GMO	No
GIVIO	INU
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 IDENTIFICATION**

Traceability till on the field

e.g. L8027 L: batch  $\rightarrow$  8: 201

L: 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	on demand	on demand	on demand
bag: LDPE-COEX			bag: LDPE-COEX	
carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170			(colour: blue)	