	<p style="text-align: center;"> PRODUCT SPECIFICATION PRODUCT CODE: 10000154 PRODUCT NAME: SLICED MUSHROOMS 154 CHAMPSCHIJ </p>	<p>SP-QA-154.1 H</p>
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1. PRODUCT DESCRIPTION


Name	Sliced mushrooms
Internal product code	10000154
Declaration	
Origin	Netherlands

2. INGREDIENTS

Name	Type	Origin	Latin name	%
Sliced mushrooms	ingredient	N	Agaricus bisporus L.	100

3. ORGANOLEPTIC FEATURES

Attribute	Definition
Color	White, creamy
Smell	Typical for mushrooms
Taste	Typical for mushrooms
Texture	Typical for mushrooms

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4. MICROBIOLOGICAL STANDARDS

Parameter	Standard (cfu/g)	Limit (cfu/g)
Total plate count	$<15 \times 10^5$	$<15 \times 10^6$
Coliforms	$<3 \times 10^3$	$<3 \times 10^4$
E. Coli	<10	<100
Staphylococcus Aureus	<100	<1000
Yeasts	$<2 \times 10^3$	$<2 \times 10^4$
Moulds	$<15 \times 10^2$	$<15 \times 10^3$
Salmonella	Absent/25g	Absent/25g
Listeria Monocytogenes	Absent/25g	$<100/g$


In accordance with EC1441/2007

Results < Standard = ok ; Results < Limit - 2 extra samples < Standard = ok ; results > Limit = nok (product refused)

5. AVERAGE NUTRITIONAL VALUES


	Per 100g	Unit
Energy	35.1	Kj
Energy	8.4	Kcal
Fats	0.2	g
of which saturated	0.04	g
carbohydrates	0.3	g
of which sugars	0.04	g
fibre	0.7	g
proteins	1	g
salt	0.01	g

Source: literature (Nubel et al.) and calculation

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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	-
Soy and soy-based products	-
Milk and milk-based products (including lactose)	-
Nuts (almonds, walnuts, cashew, pecan, para, pistachio, macadamia) and nut-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	-

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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

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


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11. PHYSICAL CHARACTERISTICS

Standards	Tolerances
Cap diameter 20 - 40	Min 85 % (w/w) per kg
Cap development	Slightly open
Stem length > 30 mm	Max. 10 % (w/w) per kg
Thickness of slices 3 – 7 mm	+/- 1 mm
Clumping (2 slices stuck together)	Max. 8 pieces per 500 gr
Pieces < 10 mm	Max. 5 % (w/w) per kg
Foreign vegetal matter	Max. 2 pieces per kg
Foreign non-vegetal matter	Absence
Soil	< 0.1 %

12. CHEMICAL CHARACTERISTICS

Blanching	No
Peroxydase	Positive

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13. TECHNOLOGY

Metal detector

∅ 2,5 mm ferro

∅ 3 mm non-ferro

∅ 3,5 mm inox

14. CONTACT INFORMATION

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