

<b>BEGRO</b>	<b>PRODUCT SHEET</b>  <b>SLICED RED PAPRIKA</b> <b>PROOD STR</b>	<b>SP-QA-165.1H</b> <b>Pagina : 1/3</b> <b>SAP 10000165</b>
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<b>1. PRODUCT</b>	
Name	Sliced red paprika IQF
Production code	PROOD STR artnr. 0165

<b>2. PRODUCT DESCRIPTION</b>	
Sort	Capsicum annum L.
Place of harvesting	EU/China
Harvest time	June, August, September
Shelf life	30 months
Composition	100% sliced red paprika

<b>3. PRODUCTION FLOW</b>	
Washing => Removal of stones => Washing => Inspection table => cutting => flash blanching => Freezing IQF => Stock => Packing-pallet => Expedition	

<b>4. PHYSICAL CHARACTERISTICS</b>	
Width of the cut = 6 - 8 mm	Min. 80 % per kg
Clumps	Max 1 % per kg
Seeds	Max 5 pieces per kg
Spots > 6 mm	Max 4 pieces per 250 g
Total spots	Max 12 pieces per 250 g
Width > 10 mm	Max. 10 % per 250 g
Length < 2 cm or width < 4 mm	Max. 10 % per 250 g
Length >35 mm	Min 35 % per 250 g
Faults in colour	Max. 1 % per 250 g
Foreign vegetal matter	Max. 1 pieces per kg
Foreign non-vegetal matter	Absence

<b>5. CHEMICAL CHARACTERISTICS</b>	
Blanching	YES
Peroxydase	Negative
Free of OGM	
Allergens: celery (present in the factory, but no risk of contamination)	
No add of enzymes or additives	
Free from ionization and radiation	
Pesticides	According to regulation CE 396/2005 and its adjustments
Heavy metals, nitrates and mycotoxines	According to regulation CE 1881/2006 and its adjustments 2015/1005
OGM	Free of OGM, according to regulation CE 1829/2003 and 1830/2003 and their adjustments

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<b>6. ORGANOLEPTICAL CHARACTERISTICS AFTER COOKING</b>	
Colour	Red
Odour	Typical for red paprika
Flavour	Soft sugared, typical for red paprika
Texture	Soft, little crispy

<b>7. BACTERIOLOGICAL CHARACTERISTICS (in g)</b>		
	<b>NORM</b>	<b>TOLERANCE</b>
Total germ number	$5 \times 10^5 / g$	$5 \times 10^6 / g$
Coliforms	$1 \times 10^3 / g$	$1 \times 10^4 / g$
E. Coli	$10 / g$	$10^2 / g$
Staphylococcus aureus	$10^2 / g$	$10^3 / g$
Yeast	$1 \times 10^3 / g$	$1 \times 10^4 / g$
Mould	$5 \times 10^2 / g$	$5 \times 10^3 / g$
Salmonella	Absence/25 g	Absence/25 g
Listeria monocytogenes	Absence/25 g	< 100 /1 g

Results < norm = ok; Results < tolerance → 2 extra samples < norm = ok; results > tolerance = nok (product refused)

According to accord n° EG 1441/2007

<b>8. MEAN NUTRITIONAL VALUES (g/100g)</b>	
Proteins	1.0
Fats	0.0
Saturated	0.0
Carbohydrates	6.0
Sugar	5.0
Fibers	1.8
Salt	0.02
Kcal	32
KJ	133

<b>9. TECHNOLOGY</b>	
Metal detector	Ø 2,5 mm iron Ø 3 mm non-iron Ø 3,5 mm inox

<b>10. CERTIFICATION</b>	
Certification	BRC – IFS on highest level EFSIS

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<b>11. CONTACT INFORMATION</b>	
<b><u>ADMINISTRATION AND SALE</u></b>	
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