



## DEEP FROZEN DICED ONIONS

Product code AJB

### CHARACTERISTICS OF THE FINISHED PRODUCT

<b>Category</b>	Deep frozen vegetables
<b>Description</b>	Cut, IQF
<b>Origin</b>	EU
<b>Variety and selection</b>	Allium cepa L. - Hygro
<b>Ingredients</b>	100 % onion
<b>Size/Calibre</b>	10 x 10 x 10 mm

#### Nutritional values per 100 g

Energetic value	75 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

<b>Storage</b>	30 months		
<b>Cooking instructions</b>	Cook from frozen, prepare as fresh vegetables with reduced cooking time. Add salt and spices to your own taste. Never refreeze thawed products.		
<b>Storage conditions</b>	Freezer	1 week:	* -6 °C
		1 month:	** -12°C
		See best before date:	*** -18°C
	Refrigerator		24 hours
	Freezer compartment refrigerator		48 hours

# DIEPVRIESGROENTEN LEGUMES SURGELES TIEFKÜHL GEMÜSE FROZEN VEGETABLES



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

## TOLERANCES OF DEFECTS

	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	1 pc
Small blemishes (onions that are slightly spotted, shot up onions)	3 pcs
Major blemishes (dried out onions, brown or black spots, have been eaten away by insects or other errors that reduce palatability)	1 pc
Discoloration (onions that have a non-conform colour bigger than 50 % of the surface)	3 %
Clumps (on 1 kg)	5 %
Root rests	≤ 3 pcs
Minimum cut < 6 mm	≤ 15 %
Maximum cut > 12 mm	≤ 5 %

## MICROBIOLOGICAL DATA

Cf. microbiological specification SMB\_WF/1.1

## OTHER CHARACTERISTICS

<b>Irradiation</b>	No
<b>GMO</b>	No
<b>Additives</b>	No
<b>Residues of heavy metals, nitrates</b>	According to European regulations
<b>Residues of pesticides</b>	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 → 8: 2018 → 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 20 kg
<b>on demand</b>	<b>72</b>	<b>on demand</b>	<b>on demand</b>	<b>33</b>
bag: LDPE-COEX carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170				bag: LDPE-COEX (colour: blue)