

DIEPVRIESGROENTEN LEGUMES SURGELES
TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date:11/03/2021 v7 – verification on 11/03/2021

DEEP FROZEN ROMANESCO MIX

Product code RRM

CHARACTERISTICS OF THE FINISHED PRODUCT

Category	Deep frozen vegetables	
Description	IQF	
Origin	EU	
Variety and selection	Carrots Broken beans Broken wax beans Romanesco	Daucus carota L. – Amsterdamse Bak Phaseolus Vulgaris L. – Avalon, Caddilac Phaseolus vulgaris L. - Soleon Brassica oleracea L. convar Botrytis
Ingredients % minimum	28 % carrots 16 % broken waxbeans 20 % broken beans 16 % romanesco florets	
Size/Calibre	Carrots Broken beans Broken wax beans Romanesco florets	< 18 mm 40 mm 40 mm ϕ 20-40 mm (min. 85 %)

Nutritional values per 100 g

Energetic value	143 kJ 34 kcal
Fat	< 0,5 g
Of which fatty acids	< 0,1 g
Carbohydrates	4,6 g
Of which sugars	2,6 g
Fibres	3,4 g
Proteins	1,7 g
Salt	0,03 g

Storage	30 months		
Cooking instructions	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		24 hours
	Freezer compartment refrigerator		48 hours

TOLERANCES OF DEFECTS

tolerances per 1000 g

CARROTS

Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	2 %
Discolouration (> 50 % of the total surface)	3 %
Green and black collars	6 %
Mechanical damage	10 %
Small pieces (< 30 mm)	5 %

BROKEN BEANS

Foreign extraneous vegetable material	2 pc/kg
Mechanical damage	5 %
Small defects (3-6 mm)	6 %
Large defects (> 6 mm)	4 %
Non topped beans	4 pcs/kg
Small pieces (< 20 mm)	20 %

BROKEN WAXBEANS

Foreign material	absent
Foreign extraneous vegetable material	2 pcs/kg
Extraneous vegetable material	2 pcs/kg
Green beans	2 %
Non topped beans	5 %
Small defects (2-6 mm)	6 %
Large defects (> 6 mm)	3 %
Mechanical damage	5 %
Small piece (< 20 mm)	20 %

ROMANESCO

Foreign material	absent
Loose leafs	1 %
Small defects (2-6 mm)	5 pcs
Large defects (> 6 mm)	1 pc
Mechanical damage	5 %

MICROBIOLOGICAL DATA

Cf. microbiological specification SMB_WF/1.1

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OTHER CHARACTERISTICS

Irradiation	No
GMO	No
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

LOT IDENTIFICATION

Traceability till on the field

e.g. L8027

L: batch → 8 : 2018 → 027: 27th 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
on demand	72	on demand	on demand	on demand
<i>bag: LDPE-COEX</i>				<i>bag: LDPE-COEX</i>
<i>carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170</i>				<i>(colour: blue)</i>