

DIEPVRIESGROENTEN LEGUMES SURGELES
TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date:12/03/2021 v8 – verification on 12/03/2021

DEEP FROZEN WOKMIX

Product code WOK

CHARACTERISTICS OF THE FINISHED PRODUCT

Category Deep frozen vegetables

Description IQF

Origin EU

Variety and selection

Yellow peppers	Capsicum annum L. - Sonar
Carrots	Daucus carota L. – Carotan, Trafford
Peapods	Pisum sativum L. – Saccharatum ser
Leeks	Allium porum L. – Albana, Sevilla, Volta, Kenton
Bamboo shoots	
Mungobean shoots	

Ingredients % minimum

20,8 % yellow pepper strips	12 % cut leek
19,2 % carrot cubes	8 % bamboo shoots
12 % peapods	8 % mungobean shoots

Size/Calibre

Yellow pepper strips	6 x 6 mm x natural length
Carrot cubes	10 x 10 x 10 mm
Peapods	length of 4-9 cm, thickness max 6 mm
Cut leeks	± 20 mm (50 % white, 50 % green)
Bamboo shoots	3 x 13 x 50 mm
Mungobean shoots	not calibrated

Nutritional values per 100 g

Energetic value	104 kJ 25 kcal
Fat	< 0,5 g
Of which fatty acids	< 0,1 g
Carbohydrates	4,1 g
Of which sugars	3,6 g
Fibres	2,1 g
Proteins	1,9 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.

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Storage conditions	Freezer	1 week:	* -6 °C
		1 month:	** -12°C
		See best before date:	*** -18°C
	Refrigerator		24 hours
	Freezer compartment refrigerator		48 hours

TOLERANCES OF DEFECTS

Tolerances per 1000 g

YELLOW PEPPERS

Discolouration (pieces with a non-typical or not specified colour)	2 %
Small spots (3-6 mm)	10 % by number
Foreign extraneous vegetable material	absent

CARROT CUBES

Discolouration (> 50 % of the total surface)	5 %
Wooden pieces	1 %
Foreign extraneous vegetable material	absent

PEAPODS

Discolouration (> 50 % of the total surface)	2 %
Large defects (> 6 mm)	3 pcs/500 g
Small defects (3-6 mm)	8 pcs/500 g

CUT LEEKS

Discolouration (> 50 % of the total surface)	5 %
Spots	5 %
Root rests	absent

BAMBOO SHOOTS

Discolouration (> 50 % of the total surface)	5 %
Irregular cut	3 %
Spots (2-6 mm)	5 %

MUNGOBEAN SHOOTS

Discolouration (> 50 % of the total surface)	2 % by number
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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	63	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>