

**DIEPVRIESGROENTEN LEGUMES SURGELES**  
**TIEFKÜHL GEMÜSE FROZEN VEGETABLES**



Date:09/03/2021 v7 – verification on 02/01/2023

**DEEP FROZEN DICED POTATOES**

Product code ABL 10x10x10

**CHARACTERISTICS OF THE FINISHED PRODUCT**

<b>Category</b>	Deep frozen vegetables
<b>Description</b>	Cut, blanched, IQF
<b>Origin</b>	EU
<b>Variety and selection</b>	Solanum tuberosum L. – Innovator
<b>Ingredients</b>	100 % potatoes
<b>Size/Calibre</b>	10 x 10 x 10 mm (± 1 mm)

**Nutritional values per 100 g**

Energetic value	350 kJ 83 kcal
Fat	0,0 g
Of which fatty acids	0,0 g
Carbohydrates	16,8 g
Of which sugars	1,1 g
Fibres	3,1 g
Proteins	2,3 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

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**TOLERANCES OF DEFECTS**

	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	1 pc/kg
Discoloration (a non-conform colour bigger than 50 % of the surface)	2 %
Small blemishes (slightly spotted cubes, fibrous or hard cubes)	5 %
Large blemishes (dried out or glassy cubes, brown or black spots, peel remainders or eaten away by insects or other errors that reduce palatability)	1 %

**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 25 kg
<b>on demand</b>	<b>72</b>	<b>72</b>	<b>on demand</b>	<b>30</b>
bag: LDPE-COEX carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170				bag: LDPE-COEX (colour: blue)