

DICOGEL	PRODUCT SHEET	SP-QA-458.1 H
	JERUSALEM ARTICHOKE 10x10	Pagina : 1/3
	AARDPEER 10x10	SAP 10000458

1. PRODUCT	
Naam	Frozen Jerusalem Artichoke 10x10 IQF
Productiecode	AARDPEER 10x10 artnr. 0458

2. PRODUCT DESCRIPTION	
Sort	Helianthus tuberosus L.
Place of harvesting	Belgium
Harvest time	December, januari
Shelf life	30 months
Composition	100 % aardpeerblokjes

3. PRODUCTION FLOW
Elimination of ground => Washing => Removal of stones => Washing => Peeling => Washing => Removal of stones => Inspection table => Cutting => Camera detection (foreign material and spotted Jerusalem Artichokes) => Blanching => Freezing IQF => Stock => Packing-pallet => Expedition

4. PHYSICAL CHARACTERISTICS	
Cut	Min. 80% between 6,3x6,3x6,3mm < pieces < 12,5x12,5x12,5mm
Pieces < 6,3x6,3x6,3mm	Max. 2,5 % per kg
Pièces > 12,5x12,5x12,5mm	Max. 2,5 % per kg
Bad cut	Max. 10 % per kg
Agglomeration	Max. 5 % per kg
Fault in colour	Max. 8 pieces per kg
Spots > 4mm	Max. 20 pieces per kg
Green or black collars	Max. 20 pieces per kg
Foreign vegetal matter	Max. 2 pieces per kg
Foreign non-vegetal matter	Absence

5. CHEMICAL CHARACTERISTICS	
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

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1830/2003 and their adjustments	
6. ORGANOLEPTICAL CHARACTERISTICS AFTER COOKING	
Colour	Typical for Jerusalem artichoke
Odour	Typical for Jerusalem artichoke
Flavour	Typical for Jerusalem artichoke
Texture	Crispy

7. BACTERIOLOGICAL CHARACTERISTICS (in g)		
	NORM	TOLERANCE
Total germ number	$5 \times 10^5 / g$	$5 \times 10^6 / g$
Coliforms	$10^3 / g$	$10^4 / g$
E. Coli	$10 / g$	$10^2 / g$
Staphylococcus aureus	$10^2 / g$	$10^3 / g$
Yeast	$10^3 / g$	$10^4 / g$
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

8. MEAN NUTRITIONAL VALUES (g/100g)	
Proteins	2.5
Fats	0.1
Saturated	0.0
Carbohydrates	17.5
Sugar	No information.
Fibers	No information
Salt	No information
Kcal	81
KJ	344

9. TECHNOLOGY	
Metal detector	\varnothing 2,5 mm iron \varnothing 3 mm non-iron \varnothing 3,5 mm inox

10. CERTIFICATION	
Certification	BRC – IFS on highest level EFSIS

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11. CONTACT INFORMATION	
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