

DEEP FROZEN RHUBARB

Product code RAB

CHARACTERISTICS OF THE FINISHED PRODUCT

Category	Deep frozen fruit																
Description	IQF																
Origin	Belgium																
Ingredients	100 % rhubarb (Rheum rhabarbarum L.)																
Size/Calibre	Cut: 1-2 cm																
Nutritional values per 100 g	<table border="1"><tr><td>Energetic value</td><td>65 kJ 16 kcal</td></tr><tr><td>Fat</td><td>0,0 g</td></tr><tr><td>Of which fatty acids</td><td>0,0 g</td></tr><tr><td>Carbohydrates</td><td>2,0 g</td></tr><tr><td>Of which sugars</td><td>2,0 g</td></tr><tr><td>Fibres</td><td>1,8 g</td></tr><tr><td>Proteins</td><td>1,0 g</td></tr><tr><td>Salt</td><td>< 0,01 g</td></tr></table>	Energetic value	65 kJ 16 kcal	Fat	0,0 g	Of which fatty acids	0,0 g	Carbohydrates	2,0 g	Of which sugars	2,0 g	Fibres	1,8 g	Proteins	1,0 g	Salt	< 0,01 g
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Storage/shelf life	30 months																
Cooking instructions	Use as fresh rhubarb. Never refreeze thawed products.																
Storage conditions	<table><tr><td rowspan="3">Freezer</td><td>1 week:</td><td>* -6 °C</td></tr><tr><td>1 month:</td><td>** -12°C</td></tr><tr><td>See best before date:</td><td>*** -18°C</td></tr><tr><td>Refrigerator</td><td></td><td>24 hours</td></tr><tr><td>Freezer compartment refrigerator</td><td></td><td>48 hours</td></tr></table>	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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DIEPVRIESGROENTEN LEGUMES SURGELES
TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date: 11/03/2021 v8- verification on 11/03/2021

TOLERANCES OF DEFECTS

	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	Max 2 pcs
Pieces < 10 mm	Max 10%
10mm > pieces < 18 mm	Min 80 %
Pieces > 18 mm	Max 10 %
Bad cut	Max 5 %
Discolouration	Max 5 %
Spot > 6 mm	Max 10 pieces
Spots > 3 mm	Max 15 pieces
Insect damage	Max 1 piece
Rest of the root	Max 1 pieces

MICROBIOLOGICAL DATA

	NORM	TOLERANCE
Total germ number	5 x 10 ⁵ / g	5 x 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 x 10 ² / g	5 x 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 N° EG 1441/2007

OTHER CHARACTERISTICS

Irradiation	No
GMO	Free of GMO, according law CE 1829/2003 and 1830/2003 and the adaptions
Additives	No
Residues of heavy metals, nitrates	According to European regulations 1881/2006 an its adaptions
Residues of pesticides	According to European directives and European regulations

ALLERGENS

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