

DICOGEL	PRODUCT SHEET	SP-QA-517.1D
	APPLE SLICES	Page : 1/4
	APPEL ¼	SAP 10000517

1. PRODUCT	
Name	Deep frozen apple slices IQF
Production code	APPEL ¼

2. PRODUCTDESCRIPTION	
Type	Malus domestica L.
Origin	EU
Composition	100 % Apple slices

3. PRODUCTION	
Washing ⇨ Peeling ⇨ Removing of the cores ⇨ Cutting ⇨ Deep Freezing IQF ⇨ Storage ⇨ Packing – Palletizing –Expedition	

4. PHYSICAL CHARACTERISTICS	
Size	15 to 25 mm width, 50 to 70 mm length
Broken pieces > 25mm	Max. 15 % per kg
Broken pieces < 25mm	Max. 5 % per kg
Colour variation	Absent per kg
Rotten pieces	Absent per kg
Spots > 3mm	Max. 3 pieces per kg
Spots < 3mm	Max. 6 pieces per kg
Agglomerated pieces	Max. 2,5 % per 10 kg
Pips or seeds	Max. 4 pieces per 10 kg
Foreign vegetal matter	Absent per 10 kg
Foreign not-vegetal matter	Absent per 10 kg

5. CHEMICAL CHARACTERISTICS	
Blanching	No
Peroxydase	Positive
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 1830/2003 and their adjustments

6. ORGANOLEPTIC CHARACTERISTICS AFTER COOKING	
Colour	White/Yellow
Odor	Typical for apples
flavour	Typical Uniform fresh, typical for the variety, no oxidation
Texture	Soft to light crispy

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7. BACTERIOLOGICAL CHARACTERISTICS (per g)		
	STANDARD	TOLERANCE
Total germ number	<100.000 / g	1.000.000 / g
Coliforms	<100 / g	1.000 / g
E. Coli	<10 / g	100 / g
Yeasts	<1000 / g	10.000 / g
Moulds	<1000 / g	10.000 / g
Salmonella	Absent /25 g	Absent /25 g
Listeria monocytogenes	Absent /25 g	< 10 / g

According to accord n° EG 1441/2007

8. AVERAGE NUTRITIONAL VALUE (g/100g)	
kcal	50
kJ	211
Fats	0,0
Saturated fats	0,0
Carbohydrates	11,4
Sugar	11,4
Fibers	1,5
Proteins	0,3
Salt	0,003

9. PACKAGING	
Number of sacs/carton	Type of packaging
1 x 10 kg	Blue polyethylene bag + carton
4 x 2,5 kg	Polyethylene bags + carton

10. PALLETISATION					
Weight Unit	Availability	Number of cartons		EAN code	Colourstrip
		Per Europallet (80 x 120)	Per industrial pallet (100 x 120)		
10 kg	*	72	96		Red
2,5 kg	*	72	96		Yellow

(*₁) : available as from orders of min 3 ton

11. LABELLING
Product name
Cut
Net weight
Conserving temperature : -18°C
Product code
Name and address of producer
Shelf life : 30 months

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12. TECHNOLOGY	
Metal detector	Ø 2,5 mm ferrous
	Ø 3 mm non-ferrous
	Ø 3,5 mm stainless steel

13. CERTIFICATION	
Certification	BRC – EFSIS higher level IFS

14. CONTACTS	
<u>ADMINISTRATION AND SALES</u>	
Address	Tombrugstraat8b B-8850 Ardoois BELGIUM
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15. PRESENTATION

