

DIEPVRIESGROENTEN LEGUMES SURGELES
TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date:11/03/2021 v7 – verification on 11/03/2021

DEEP FROZEN SUMMER MIX

Product code SOM

CHARACTERISTICS OF THE FINISHED PRODUCT

Category	Deep frozen vegetables			
Description	IQF			
Origin	EU			
Variety and selection	Carrots	Daucus carota L. – Nerac		
	Beans	Phaseolus vulgaris L. – Avallon, Cadillac		
	Cauliflower	Brassica oleracea, Botrylis L. – Balboa, Moby Dick, Octopus, Seoul		
	Peas	Pisum sativum L. – Agami, Sherwood, Elise, Bingo		
Ingredients % minimum	30,4 % sliced carrots	16 % cauliflower florets		
	19,2 % broken beans	14,4 % peas fine		
Size/Calibre	Sliced carrots	15-27 mm	broken beans	20-40 mm
	Cauliflower florets	15-30 mm	peas	9,3-10,2 mm

Nutritional values per 100 g

Energetic value	147 kJ 35 kcal
Fat	< 0,5 g
Of which fatty acids	< 0,1 g
Carbohydrates	4,7 g
Of which sugars	3,0 g
Fibres	3,4 g
Proteins	2,0 g
Salt	0,05 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.		
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

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TOLERANCES OF DEFECTS

Tolerances per 1000 g

CARROTS

Discolouration (≥ 50 % of the surface)	2 %
Large spots (> 6 mm)	3 %
Small spots (3-6 mm)	5 %
Mechanical damage	15 %
Larger diameter	3 %
Foreign extraneous vegetable material	absent

GREEN BEANS

Small spots	6 %
Large spots	6 %
Tips	2 %

CAULIFLOWER FLORETS

Discolouration (≥ 50 % of the surface)	Max 15 pcs
Defects (2-6 mm)	5 %
Fragments (< 10 mm)	10 %
Non compact florets	15 %
Foreign extraneous vegetable material	absent

PEAS

Foreign extraneous vegetable material	absent
Yellow peas	2 %
Defects (half peas)	5 %
Large blemishes (dried out peas, brown or black, insect damage, etc.)	1 %
Small pieces (parts of the pea)	12 %

MICROBIOLOGICAL DATA

Cf. microbiological specification SMB_WF/1.1

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

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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 25 kg
72	72	72	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>