

DIEPVRIESGROENTEN LEGUMES SURGELES
TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date: 07/01/2021 V1 – verification on 07/01/20212

DEEP FROZEN BIG ROOT CROP MIX CUBES

SAP CODE 20011508

CHARACTERISTICS OF THE FINISHED PRODUCT

Category	Deep frozen vegetables
Description	IQF
Origin	EU
Variety and selection	Carrots Daucus carota L. – Carotan, Trafford Yellow Swede Brassica rapa, esculenta L. – Helenor Bejo Yellow carrots Daucus carota L. – Yellow Stone, Yellow Bunch Parsnip Pastinaca sativa L.
Ingredients % minimum	24% Diced carrot 24% Diced yellow swede 24% Yellow carrot sticks 8% Diced Parsnip
Size/Calibre	Carrot 15x20x30 mm Yellow swede 20x20x20 mm Yellow carrot 10x10x30 mm Parsnip 20x20x20

Nutritional values per 100 g

Energetic value	142 kJ 34 kcal
Fat	0,2 g
Of which fatty acids	0,1 g
Carbohydrates	5,8 g
Of which sugars	4,8 g
Fibres	3,2 g
Proteins	0,7 g
Salt	0,1 g

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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

TOLERANCES OF DEFECTS

Carrots (Orange and yellow)	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	1 %
Discoloration (discoloration on more than 50 % of a surface)	2 %
Blemishes (> 6mm)	3 %

Yellow Swede	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	1pc/kg
Discoloration (discoloration on more than 50 % of a surface)	2 %
Blemishes (> 6mm)	3 %

Parsnip	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	1pc/kg
Discoloration (discoloration on more than 50 % of a surface)	2 %
Blemishes (> 6mm)	4 %

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MICROBIOLOGICAL DATA

BACTERIOLOGICAL CHARACTERISTICS (in g)		
	NORM	TOLERANCE
Total germ number	15 x 10 ⁵ / g	15 x 10 ⁶ / g
Coliforms	3 x 10 ³ / g	3 x 10 ⁴ / g
E. Coli	10 / g	10 ² / g
Staphylococcus aureus	10 ² / g	10 ³ / g
Yeast	2 x 10 ³ / g	2 x 10 ⁴ / g
Mould	15 x 10 ² / g	15 x 10 ³ / g
Salmonella	Absence/25 g	Absence /25 g
Listeria monocytogenes	Absence /25 g	< 100 /25 g
Results < norm = ok ; Results < tolerance → 2 extra samples < norm = ok ; results > tolerance = nok (product refused)		

According to accord n° EG 1441/2007

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

ALLERGENS

Does not contain any allergens
 Is produced and packed in the same place as we use celery

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
bag: LDPE-COEX carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170				bag: LDPE-COEX (colour: blue)