DIEPVRIESGROENTEN LEGUMES SURGELES TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date: 23/05/2018 v6 – verification on 23/05/2018

DEEP FROZEN DICED TOMATOES (not peeled)

Product code TOMb

Category Deep frozen vegetables Description Cut, IQF Origin EU Variety and selection Solanum lypopersicum esculentum L Armande Ingredients 100 % tomatoes Size/Calibre Cut: 10 x 10 mm Nutritional values per 100 g Energetic value 58 kJ	CHARACTERISTICS OF THE FINISHED F	RODUCT	
Origin EU Variety and selection Solanum lypopersicum esculentum L Armande Ingredients 100 % tomatoes Size/Calibre Cut: 10 x 10 mm	Category	Deep frozen vegetables	
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Ingredients 100 % tomatoes Size/Calibre Cut: 10 x 10 mm	Origin	EU	
Size/Calibre Cut: 10 x 10 mm	Variety and selection	Solanum lypopersicum esculentu	m L Armande
	Ingredients	100 % tomatoes	
Nutritional values per 100 g Energetic value 58 kJ	Size/Calibre	Cut: 10 x 10 mm	
	Nutritional values per 100 g	Energetic value	58 kJ
14 kcal	. •		

50 g	Lifeigetic value	J0 KJ
		14 kcal
	Fat	0,0 g
	Of which fatty acids	0,0 g
	Carbohydrates	1,9 g
	Of which sugars	1,9 g
	Fibres	1,3 g
	Proteins	0,9 g
	Salt	0,03 g

Storage/shelf life	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: 1 month:	* -6 °C ** -12°C	
		See best before date:	*** -18°C	
	Refrigerator		24 hours	
	Freezer compa	artment refrigerator	48 hours	

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TOLERANCES OF DEFECTS

Tolerances per 1000 g

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Foreign material	absent
Foreign extraneous vegetable material	1 pc/ 10 kg
Extraneous vegetable material	1 pc/kg
Broken pieces	5 %
Pieces > 15 mm	3 %
Pieces between 10-15 mm	5 %
Pieces < 5 mm	10 %
Small blemishes (insect damages, spots caused by diseases, spots etc.	10 pc/kg
between 2 and 6 mm)	
Large blemishes (insect damages, spots caused by diseases, spots etc. > 6	1 pc/kg
mm)	
Discolouration (discoloration on more than 50 % of one surface, e.g.	5 %
green discoloration, large brown or black spots)	

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

ALLERGENS

Does not contain any allergens

LOT IDENTIFICATION

Traceability till on the field

e.g. L8027 L: batch \rightarrow 8 : 2018 \rightarrow 027: 27th day of the year