

DEEP FROZEN RED CABBAGE

Product code RK

CHARACTERISTICS OF THE FINISHED PRODUCT

Category	Deep frozen vegetables
Description	Cut, IQF
Origin	EU
Variety and selection	Brassica oleracea L. – Pesaro, Autoro
Ingredients	100 % red cabbage
Size/Calibre	20 x 20 mm

Nutritional values per 100 g

Energetic value	68 kJ 16 kcal
Fat	0,0 g
Of which fatty acids	0,0 g
Carbohydrates	2,0 g
Of which sugars	1,8 g
Fibres	2,6 g
Proteins	0,8 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

DIEPVRIESGROENTEN LEGUMES SURGELES TIEFKÜHL GEMÜSE FROZEN VEGETABLES



Date: 11/03/2021 v7 – verification on 02/01/2023

TOLERANCES OF DEFECTS

	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	3 pc/kg
Discolouration (≥ 50 % of the total surface)	2 %
Blemishes (damage by insects, black or brown spots, rot, ... also serious discoloration > 3 mm)	2 %
Rest of the kernel	10 %

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 → 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
63	63	63	on demand	on demand
<i>bag: LDPE-COEX carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170</i>				<i>bag: LDPE-COEX (colour: blue)</i>