

**DIEPVRIESGROENTEN LEGUMES SURGELES**  
**TIEFKÜHL GEMÜSE FROZEN VEGETABLES**



Date:10/03/2021 v7 – verification on 10/03/2021

**DEEP FROZEN SLICED CARROTS UNCALIBRATED**

Product code JS

**CHARACTERISTICS OF THE FINISHED PRODUCT**

|                              |  |
|------------------------------|--|
| <b>Category</b>              | Deep frozen vegetables   |
| <b>Description</b>           | Blanched, cut, IQF   |
| <b>Origin</b>                | EU   |
| <b>Variety and selection</b> | Daucus carota L. – Nerac   |
| <b>Ingredients</b>           | 100 % carrots  |
| <b>Size/Calibre</b>          | Undulated cut, $\varnothing$ not calibrated, thickness: 7 mm ( $\pm$ 1 mm) |

**Nutritional values per 100 g**

|                      |                   |
|----------------------|-------------------|
| Energetic value      | 123 kJ<br>29 kcal |
| Fat                  | 0,0 g             |
| Of which fatty acids | 0,0 g             |
| Carbohydrates        | 5,3 g             |
| Of which sugars      | 5,0 g             |
| Fibres               | 2,8 g             |
| Proteins             | 0,6 g             |
| Salt                 | 0,08 g            |

|                             |  |
|-----------------------------|--|
| <b>Storage</b>              | 30 months  |
| <b>Cooking instructions</b> | Cook from frozen, prepare as fresh vegetables with reduced cooking time. Add salt and spices to your own taste. Never refreeze thawed products.          |
| <b>Storage conditions</b>   | Freezer<br>1 week: * -6 °C<br>1 month: ** -12°C<br>See best before date: *** -18°C<br>Refrigerator 24 hours<br>Freezer compartment refrigerator 48 hours |

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## TOLERANCES OF DEFECTS

|   | Tolerances per 1000 g |
|---|-----------------------|
| Foreign material                                  | absent                |
| Foreign extraneous vegetable material             | 1 pc                  |
| Extraneous vegetable material                     | 1 pc                  |
| Discoloration ( $\geq 50$ % of the total surface) | 3 %                   |
| Blemishes ( $\geq 6$ mm)                          | 5 %                   |
| Black or dark green collars                       | 3 %                   |
| Mechanical damage                                 | 10 %                  |
| Wrong cut   | 6 %                   |

## MICROBIOLOGICAL DATA

Cf. microbiological specification SMB\_WF/1.1

## OTHER CHARACTERISTICS

|   |   |
|---|---|
| <b>Irradiation</b>                        | No  |
| <b>GMO</b>                                | No  |
| <b>Additives</b>                          | No  |
| <b>Residues of heavy metals, nitrates</b> | According to European regulations                         |
| <b>Residues of pesticides</b>             | According to European directives and European regulations |

## ALLERGENS

Does not contain any allergens

## LOT IDENTIFICATION

Traceability till the field

e.g. L8027

L: batch  $\rightarrow$  8 : 2018  $\rightarrow$  027: 27<sup>th</sup> 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 20 kg                        |
|--|------------|-----------|------------------|----------------------------------|
| <b>on demand</b>   | <b>63</b>  | <b>63</b> | <b>on demand</b> | <b>33</b>                        |
| bag: LDPE-COEX<br>carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170 |            |           |                  | bag: LDPE-COEX<br>(colour: blue) |