

DIEPVRIESGROENTEN LEGUMES SURGELES
TIEFKÜHL GEMÜSE FROZEN VEGETABLES



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

DEEP FROZEN CHINA MIX

Product code CHIMI

CHARACTERISTICS OF THE FINISHED PRODUCT

Category Deep frozen vegetables

Description IQF

Origin EU

Variety and selection

White cabbage	Brassica oleracea L. – Farao, Brigadier, Ramco
Bamboo shoots	
Black Fungus	Arericularis SSP Fungus
Leek	Allium porum L. – Albana, Sevilla, Volta, Kenton
Peppers	Capsicum annum L. – Sonar
Carrots	Daucus carota L. – Carotan, Trafford
Onions	Allium cepa L. – Hygro
Mungobean shoots	
Peapods	Pisum sativum L. var Saccharatum Ser

Ingredients

24 % white cabbage	4 % carrot strips
16 % bamboo shoots	4 % onion cubes
8,8 % Black Fungus	4 % mungo bean shoots
8 % cut leeks	3,2 % peapods
8 % red/green peppers	

Size/Calibre

White cabbage	20 x 20 mm	carrot strips 4 x 4 mm
Bamboo shoots	3 x 13 x 50 mm	onions cut at 10 mm
Black Fungus	5 x 50 mm	mungo bean shoots
Cut leeks	± 20 mm	peapods 4-9 cm, thickness
Pepper	strips	max 6 mm

Nutritional values per 100 g

Energetic value	102 kJ 24 kcal
Fat	< 0,5 g
Of which fatty acids	0,0 g
Carbohydrates	3,2 g
Of which sugars	2,6 g
Fibres	1,4 g
Proteins	1,9 g
Salt	0,04 g

DIEPVRIESGROENTEN LEGUMES SURGELES TIEFKÜHL GEMÜSE FROZEN VEGETABLES



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

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

WHITE CABBAGE

Tolerances per 1000 g

Discoloration (50 % of the total surface)	3 %
Nerves	10 %
Small and large defects	3 %

BAMBOO SHOOTS

Discoloration (50 % of the total surface)	5 %
Irregular cut	3 %
Spots	5 %

BLACK FUNGUS

Discoloration (50 % of the total surface)	5 %
Small and large spots	0,5 %
Bad cut	0,5 %

LEEK

Discoloration (50 % of the total surface)	5 %
Spots (2-6 mm)	5 %
Root rests	absent

PEPPER STRIPS

Discoloration (50 % of the total surface)	5 %
Foreign extraneous vegetable material	absent

CARROT STRIPS

Discoloration (50 % of the total surface)	4 %
---	-----

ONIONS

Peel remainders	absent
Discoloration (50 % of the total surface)	2 %

MUNGO BEAN SHOOTS

Discoloration (50 % of the total surface)	2 %
---	-----

DIEPVRIESGROENTEN LEGUMES SURGELES TIEFKÜHL GEMÜSE FROZEN VEGETABLES



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

PEAPODS

Discoloration (50 % of the total surface)	2 %
Large spots (> 6 mm)	3 pcs/500 g
Small spots (2-6 mm)	8 pcs/500 g

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
on demand	63	on demand	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>