

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



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

**DEEP FROZEN YELLOW SWEDE DICED**

Product code GRAPb10

**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>	Brassica rapa, esculenta L. – Helenor Bejo
<b>Ingredients</b>	100 % yellow swede
<b>Size/Calibre</b>	Cut: 10 x 10 x 10 mm

**Nutritional values per 100 g**

Energetic value	132 kJ 32 kcal
Fat	< 0,5 g
Of which fatty acids	0,0 g
Carbohydrates	4,7 g
Of which sugars	4,0 g
Fibres	3,5 g
Proteins	1,0 g
Salt	0,15 g

<b>Storage/shelf life</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 1 week: * -6 °C 1 month: ** -12°C See best before date: *** -18°C Refrigerator 24 hours Freezer compartment refrigerator 48 hours

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## TOLERANCES OF DEFECTS

	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	absent
Extraneous vegetable material	1 pc/kg
Discoloration (discoloration on more than 50 % of one surface, e.g. white, large brown or black spots)	1 %
Defects (insect damage, spots caused by a disease, peel remainders, spots, etc. larger than 3 mm)	3 %
Wooden cubes	1 %
Small pieces (small pieces or rests that fall through a rod sieve of 5 mm for cubes of 10 x 10 x 10 mm)	10 %

## 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 on the field

e.g. L8027

L: batch → 8 : 2018 → 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 25 kg
<b>on demand</b>	<b>72</b>	<b>on demand</b>	<b>on demand</b>	<b>30</b>
<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>