

PRODUCT SPECIFICATION

SWEET POTATO RUST CUT

EPT

140

Review:

9

Creation date:

06/03/2015

Last revision:

27/03/2025



Code

ME0062001

Product type

Blanched vegetable

Cut

Diced

Ingredients	%	Origin	Country
Sweet potato	100	vegetable	Spain

*As ordered in decreasing order

Product description

Sweet potato rust cut is prepared from fresh, healthy, tender sweet potato fruits (*Convolvulus batatas*) that have been grown in accordance with good agricultural practice. During the production process, the sweet potatoes are washed, sorted and diced. Finally, they are blanched, cooled and frozen.

Intended use

Monliz España S.L.U. recommends always cooking the product before use.

Organoleptic characteristics

Parameter	Value	Limit	Laboratory	Method
Colour	Orange	Slightly yellowish	Internal	Sensory
Flavor	Sweet	Tasteless	Internal	Sensory
Smell	Palatable, characteristic of the product	Anomalous	Internal	Sensory
Texture	Tender	Very soft or very hard	Internal	Sensory
Appearance	No defects	With some defect	Internal	Sensory

Nutritional and energetic characteristics (Average values per 100g)

Energy Kcal - KJ	72 Kcal/ 306 KJ
Fat g	0,1 g
saturated s	0 g
Carbohydrates g	15,2 g
of which sugar	5,7 g
Proteins g	1,4 g
Fibre g	2,5 g
Salt	0,07 g

Physico-chemical characteristics

Parameter	Unit	Limit	Laboratory	Method
In 1000g				
Foreign material	pieces	Absence	Internal	-
Foreign vegetable material	pieces	Absence	Internal	-
Vegetable material of the plant	pieces	2	Internal	-
Clumps	%	3	Internal	-
In 500g				
Gross blemishes	Pieces	2	Internal	-
Mayor blemishes	Pieces	5	Internal	-
Minor blemishes	Pieces	10	Internal	-
Oversize	%	5	Internal	-
Undersize	%	10	Internal	-
AW		> 0,92	External	PE-Q293
pH		5-8	Internal	-

Description of parameters

Foreign material	Wood, stones, glass, insects
Foreign vegetable material	Vegetable material not derived from sweet potato and non-toxic
Vegetable material of the plant	Leaves, stems, roots
Clumps	3 or more pieces bundled together that cannot be separated
Gross blemishes	Disease defect for an area >50%
Mayor blemishes	Disease defect for an area >25% and <50%
Minor blemishes	Disease defect for an area <25%
Oversize	Pieces > 30 mm in the largest dimension
Undersize	Pieces < 15 mm in the largest dimension
AW	
pH	

Microbiological characteristics

Parameter	Target	Maximum	Frequency	Method
TPC	500.000 ufc/g	1.500.000 ufc/g	Daily	ISO 4833:03
Entero	1.000 ufc/g	10.000 ufc/g	Daily	ISO 21528-2:04
E. coli	10 ufc/g	100 ufc/g	Daily	ISO 7251:05
Moulds and yeasts	1.000 ufc/g	5.000 ufc/g	Annual	ISO 21527-1:2008
Listeria monocytogenes	Absence/25g	<10 ufc/g	Daily	AFNOR (Nº BIO 12/9-7/02)
St. Aureus	<10 ufc/g	100 ufc/g	Annual	ISO 6888-3:2003
Salmonella	Absence/25g	Absence/25g	Annual	AFNOR (Nº BIO 12/23-5/7)

Applicable legislation

The product is in compliance with the current applicable MRL's limits regulated by the consolidated European pesticide legislation.

The product is in compliance with the limits of applicable contaminants in force regulated by the consolidated European legislation of Regulation 2023/915

Allergens and intolerances (according to European legislation)

Allergens	Present in final product		Present in the factory	
	YES	NO	YES	NO
Cereals/derivatives containing gluten		X		X
Crustaceans/ derived		X		X
Eggs /derived		X		X
Fish/ derived		X		X
Peanuts /derived		X		X
Soybeans /derived		X		X
Milk and derived include lactose		X		X
Nuts /derived		X		X
Celery		X		X
Mustards		X		X
Lupins and product based in lupins		X		X
Molluscs and product based in molluscs		X		X
Sesame		X		X
Sulfur dioxide (>10 ppm)		X		X

Suitable for the consumption of	YES	NO	Comment
Coeliacs	X		
Phenylketonuria	X		
Vegetarians	X		
Lacto-vegetarians	X		
Ovo-lacto-vegetarians	X		
Lactose intolerant	X		
Kosher	X		Certificate
Organic		X	
Vegan	X		

Manufacturing process

Modification treatment	YES	NO
Chemically		X
Enzyme		X
Genetically		X
Physically	X	
Irradiated		X

Non-GMO Declaration

Molinz declare that we don't modification in our products: packed , stored and solds.

Our ingrediets don't have GMO.

Technology or process are not produced by gentecnology

The product is agreed to current law of non-GMOs 1829/2003 and 1830/2003.

Labelling data

Ingredients	Sweet potato
Best-before date	36 months from manufacture and always stored at -18°C
Manufacturing batch	40 - YEAR- JULIAN DAY - LINE - SHIFT- PART SHIFT
Batch identification/other	Pallet side
Conservation	Minimum - 18°C

Packaging data sheet

Packaging material	Polyethylene plastic bag in cardboard octobin
Packaging dimensions	Bag: 1270*425*2100 mm blue colour and Octobin 800*1200 mm
Closure system packaging	Cover with top cardboard

Logistics

Pallet type	Chep Pallet
Pallet dimensions	1000*1200
Stacking instructions	Stacking of two octobins, respecting dimensions
Remarks	The product is not metal-detected here, but at the packaging site

Manufacturer's data

Company name	Monliz España S.L.U.
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Monliz España agrees to supply product in accordance with the requirements detailed in these specifications.

On behalf of: Monliz España S.L.U.

First name, surname: Elena Marqués

Position: Quality Department Manager

Date: 27/03/2025

Signed:

On behalf of: Monliz España S.L.U.

First name, surname: Pablo Da Rold

Position: Sales Manager

Date: 27/03/2025

Signed:

