

Mix of rustica carrots, IQF frozen, pillow bag 4 x 2500g 100234710

product code	WAR610	(mix of rustica carrots, iqf frozen, pillow bag 4 x 2500g 100234710)			
document	05411361017302	created	16/04/2015	revision	31/10/2018
				version	4

variety		cut	IQF	quality	4 x 2500g
origin	BE; NL	size	20 x 12 x 40mm		

product description

Quick frozen cleaved carrots is the product prepared by an appropriate freezing process from fresh, clean and sound roots produced from suitable varieties of the species *Daucus carota*. The process shall ensure stability of colour and flavour and the product temperature shall be not warmer than -18°C after thermal stabilisation.

physical standard

WKL980 | 20/01/2015

parameter	unit	value	tolerance	reject
on 1000 g (frozen product)				
foreign matter	pieces	0	0	
foreign extraneous vegetable matter	pieces	0	0	
extraneous vegetal material	pieces	0	0	
clumps > 3 pieces	gram	50	100	
on 500g (frozen product)				
black blemishes >6mm	pieces	2	4	
black and brown blemishes 3 to 6 mm	pieces	7	14	
greening > 6 mm	pieces	2	4	
Length <10mm	gram	15	30	

defects diced root vegetables big cuts (Campden L8/3 revision 2002)

Clumps : these are where three or more units are frozen together, and which cannot be readily separated without causing damage. Clumps of more than 6 units are unacceptable.

Foreign Matter (FM) : this includes any non-vegetable material. Examples of Foreign Matter include insects, pieces of insect, wood, glass, stones, soil, mud, metal, snails, slugs, toxic berries etc.

Foreign Extraneous Vegetable Matter (FEVM) : this includes any vegetable matter not derived from the plant the vegetable originated from, and which is non-toxic.

Extraneous Vegetable Matter (EVM) : this includes any vegetable material other than the root, which is derived from the root plant.

Major Blemishes : a major blemish is a discoloured area (other than green, but including faulty peeling), either as a single blemish or as an aggregate of blemishes, covering an area greater than an equivalent circle of 6mm in diameter.

Minor Blemishes : a minor blemish is a discoloured area (other than green, but including faulty peeling) either as a single blemish or an aggregate of blemishes covering an area less than an equivalent circle of 6mm in diameter. Single blemishes less than an equivalent circle of 3 mm in diameter shall be ignored.

Greening : a unit with greening is one which has a green, peeled area greater than 6 mm in diameter..

Undersize : these are units which pass through a sieve with a square mesh of the declared size.

chemical standard

CHIM-lég. Standard | 20/01/2015

parameter	unit	value	tolerance	description
Pesticide residues	ppm			product conforms to the European and Belgian maximum residue levels
Heavy metals	ppm			product conforms to the European and Belgian maximum residue levels
peroxidase activity	test visuel	-/+		negative at 30 sec. and positive between 30 and 60 sec.

micro standard

Bactériologie standard | 4/12/2014

parameter	unit	Target	Maximum	micro method
total viabel count	gram	500.000	1.500.000	ISO 4833 Spiral
enterobacteriaceae	gram	1.000	10.000	adaptation of ISO 21528-2 +Spiral
yeasts and moulds	gram	1.000	5.000	NF-V-08-059 +Spiral
E-coli	gram	10	100	ISO 16649-2 +Spiral
Listeria monocytogenes	gram	10	100	VIDAS LMO 2

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micro standard					Bactériologie standard	4/12/2014
<i>parameter</i>	<i>unit</i>	<i>Target</i>	<i>Maximum</i>	<i>micro method</i>		
Salmonella	25 gram	absent	absent	RAPID'Salmonella		

allergens							Alba short - lég.standard
<i>major allergens</i>			* 1 2 3	<i>major allergens</i>			* 1 2 3
cereals containing gluten and products thereof			☐ ☒ ☐	crustaceans and products thereof			☐ ☐ ☒
eggs and products thereof			☐ ☐ ☒	fish and products thereof			☐ ☐ ☒
peanuts and products thereof			☐ ☐ ☒	soybeans and products thereof			☐ ☐ ☒
milk and products thereof (including lactose)			☐ ☒ ☐	nuts and products thereof			☐ ☐ ☒
celery and products thereof			☐ ☒ ☐	mustard and products thereof.			☐ ☐ ☒
sesame seeds and products thereof			☐ ☐ ☒	sulphur dioxide and sulphites > 10ppm as SO2			☐ ☐ ☒
lupin and products thereof			☐ ☐ ☒	molluscs and products thereof			☐ ☐ ☒

* 1 = intentional presence 2 = not included but allergen is present in factory. Cross contamination is avoided through use of specific procedures 3 = not included and not present in factory

statements	WAR610	13/12/2005
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non genetically modified Food Products & Ingredients

To the best of our knowledge and at the time of sale, we declare that our products have not been Genetically Modified or were produced with the help of GM technology or contained genetically modified organisms. No biotechnology or processing agents produced by means of gen-technology have been used during processing. Our products comply with the European non-GM regulation 1829/2003, 1830/2003 and all modifications thereafter.

pesticides

We hereby declare that all our products are conform to relevant pesticide legislation currently in force in the EU. Pesticides used are in correspondance with the approval status on national and European level and no residues are present in our frozen products above the legal maximum residue levels enforced by the EU at the moment of processing. Pesticide residues are analysed in an external ISO 17025 accredited laboratory. The lab participates in FAPAS proficiency tests and the (good) results are conditional to our contract.

heavy metals

All our products are conform the EU legislation concerning heavy metals and they do not exceed the maximum levels that were applicable at the time of processing.

irradiation

None of our frozen vegetables or other frozen products have been subjected to ionized radiation at any stage of production. Our products therefore do not need to be labeled under the directives 1999/2/EC and 1999/3/EC concerning foods and food ingredients treated with ionising radiation.

nano technology

Our products do not contain and were not produced with the help of nano-technology.

packaging material

We hereby declare that all packaging for our frozen bulk products are conform to relevant legislation currently in force in the EU: 1935/2004; 2008/39/EC; 2007/19/EC; 2023/2006; 82/711/EC; 93/8/EC; 97/48/EC; 85/572/EC; 2002/72/EC and amendments up to and including 2009/975/EC; 10/2011; all relevant Belgian decrees related to materials and objects intended for contact with foodstuff; and all future amendments to these regulations, directives and decrees.

We confirm that the packaging materials or sources are not contaminated with plasticizers such as : BPA : Bisphenol A; DBP : di-n-butyl phthalate; DEHP : di-2-ethylhexyl phthalate; DINP : diisononyl phthalate; DOP : di-n-octyl phthalate; DEP : diethyl phthalate.

warning - precautions

Do not re-freeze a thawed product.

shelf life - storage instructions

The product has a shelf life of 24 months from date of production (mentioned on the label) when stored in the original packaging at temperatures of -18°C or below. After opening, the shelf life of any residual product remains unchanged providing that the original packaging is tightly closed again without any excess enclosed air and the product remained at -18°C or below during this time.

packed product details 4x2,5kg bag x 81-80

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packed product details 4x2,5kg bag x 81-80

packaging

<u>Unit of packing :</u>	4 x 2,5 kg bag	
<u>Primary packaging:</u>	preprinted LDPE pillow bag. The material is in compliance with all relevant EU and national food laws and regulations.	
<u>Secondary packaging :</u>	cardboard outer case, corrugated C flute, with white outer kraft layer external dimensions: 385 mm x 255 mm x 205 mm	
<u>Palletizing:</u>	wooden Euro pallet 9 cases per layer 8 layers per pallet the pallet is shrink wrapped	wooden Industry pallet 10 cases per layer 8 layers per pallet the pallet is shrink wrapped

product storage

<u>Distribution chain :</u>	max -18°C (delivery acceptance temperature max -15°C)
<u>Frozen storage :</u>	keep frozen at -18°C or colder. If food has thawed, do not refreeze.
<u>Shelf life :</u>	24 months from end of month date of packing

product formulation

<i>component-ingredient</i>	<i>% weight</i>	<i>additional comments</i>
dark orange carrots (type karotan)	60 %	
yellow carrots	40 %	

nutritional data

<i>data A</i>	carrots, old, raw for 100g
<i>data B</i>	

<i>parameter</i>	<i>data A</i>	<i>data B</i>	<i>unit</i>	<i>source</i>	<i>method</i>
energy Kcal	42		kcal	calculated according 1169/2011	
energy Kj	175		kjoule	calculated according 1169/2011	
total lipid (fat)	0,3		g	Mc Cance & Widdowson 6	
fatty acids, total saturated	0,1		g	Mc Cance & Widdowson 6	
fatty acids, total monounsaturated	Tr		g	Mc Cance & Widdowson 6	
fatty acids, total polyunsaturated	0,2		g	Mc Cance & Widdowson 6	
carbohydrates available	7,9		g	Mc Cance & Widdowson 6	
sugars, total	7,4		g	Mc Cance & Widdowson 6	
starch	0,3		g	Mc Cance & Widdowson 6	
fiber, total dietary	2,4		g	Mc Cance & Widdowson 6	méthode Englyst
Protein	0,6		g	Mc Cance & Widdowson 6	
added salt	0		g	recipe	
salt total (calculated from Na)	0,064		g	calculated from Na	