

Uitgifte: 08/02/2022	Spec. finished product : SLICED CARROTS (flat/crinkle cut)	SP 03 V21 Page 1 / 3
Gewijzigd: J. Dekimpe	Reden: jaarlijkse herziening specificaties	Goedgekeurd: K. Vandewalle

1. DESCRIPTION: sliced carrots, IQF shock frozen

2. INGREDIENTS: 100% sliced carrots

Latin name: *Daucus carota* L.

3. TECHNOLOGY: Immediately after cropping the carrots are cleaned thoroughly, steam peeled, cut, blanched, shock frozen and packed IQF in storage pallettainers.

4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:

Colour: orange

Taste : typical and fresh taste, no strange taste

Smell : pleasantly fresh, no strange smell

Consistence : soft, not fibrous, not tough

5. SORTING:

Cut : 5 à 7 mm		
Calibre : 12/24, 24/32, +32 mm (measuring method: smallest side)		
	average/kg	max/kg
> of < cut thickness	12 % weight	15 % weight
> of < required calibre	15 % weight	18 % weight

6. DEFECTS:

	average/kg	max/kg
Foreign objects	0 pieces	0 pieces
Vegetable foreign matter	0% weight	2% weight
Disease / rotten	3 pieces	4 pieces
Cleaning defects, green > 5 mm	. 18 pieces	23 pieces
Damage caused by insects	3 pieces	4 pieces
> 50% yellow coloration	4 pieces	6 pieces
Black spots	4 pieces	5 pieces
Cracked	25 pieces	31 pieces

7. STANDARDS :

The raw materials used have to meet with all legal clauses, taking into account foreign legislation. Production takes place under the best possible circumstances whereas hygiene is concerned and has to be protected against all possible quality reducing influences.

This product is not genetic modified and does not contain additives obtained from genetic modification.

Also the vegetable don't contain pesticides, fertilize residues and heavy metal residues higher than the European law.

8. PREPARATION : Cook the deep-frozen sliced carrots in a bit of salt water during 8 to10 min. When defrosted, do not freeze again.

9. STORAGE AND TRANSPORT: Stocking at minimum -18°C, transport at minimum - 18°C

10. PACKING AND LABELLING:

Expiry date: 24 months

Preservation: Refrigerator: (2à4°C): 24h; * -6°C: 1 week ; ** -12°C: 1 month; ***-18°C: see expiry date

Packing: In 24x450g, 24x400g, 10x1 kg, 4x2,5 kg, 2x5 kg, 1x20kg, octobins, totes or according customers request

Labelling: Product name, net weight, expire date, amount per box, production code or following the specifications of the customer.

Primary packaging is food grade + heat sealed.

Packaging waste conform 97/129/EC:

Film: LDPE: 4 - plastic collection

Carton: PAP: 20 - paper collection

Tape: PP: 5 - plastic collection

Box – and pallet label: PAP: 22 - paper collection

Wooden pallet: FOR: 50

Shrink wrap: LDPE: 4 - plastic collection

Follow the rules of your municipality.

11. NUTRITIONAL VALUE (per 100g): (Source: *Belgische voedingsmiddelentabel - Nubel*)

Energy : 119 kJ/ 28 kcal

Fats: 0,0 g

Saturated Fat: 0,0 g

Carbohydrate: 6,7 g

Sugar: 6,5 g

Protein: 0,4 g

Fiber: 3,2 g

Salt: 0,095 g (Coming from Sodium)

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12. PARTICULARITIES :

origin: Belgium, France and The Netherlands
cropping period : September-October-November

13. MICROBIOLOGICAL STANDARDS

Parameter	Target	Maximum	Method
Total aerobic count	< 500.000/g	< 1.500.000/g	ISO 4833
Total coliforms	< 1.000/g	< 5.000/g	ISO 4832
Escherichia coli	< 10/g	< 100/g	ISO 16649-2
Bacillus cereus	<100/g	<100/g	AFNOR BRD 07/26-22/03
Staphylococcus aureus	< 10/g	< 100/g	ISO 6888-2
Moulds	< 500/g	< 1.000/g	ISO 21527-1/2
Yeasts	< 1.000/g	< 5.000/g	ISO 21527-1/2
Salmonella	<i>Absent/25g</i>	<i>Absent /25g</i>	AFNOR BRD -07/11-12/05
Listeria monocytogenes	<i>Absent /25g</i>	<100/g	AFNOR BRD -07/16-01/09

14. ALBA LIST

Gloss

Indicates if one of the below mentioned allergens is present in the recipe or in one of the ingredients : "yes" = present, "No" = not present, ± = not present, but cross contamination cannot be fully excluded.

yes : present		no : free from		± : may contain traces	
No	Allergen	Recipe	No	Allergen	Recipe
01	Milk and Milk Products	no	19	Nut Oil	No
02	Lactose	no	20	Peanuts	No
03	Egg and Egg Products	no	21	Peanut Oil	No
04	Soya protein	no	22	Sesame Seeds	No
05	Soya oil	no	23	Sesame Oil	No
06	Gluten	no	24	Glutamate	No
07	Wheat	no	25	Sulfite (E220 t/m E227)	No
08	Rye	no	(26	Benzoic acid and parabenes (E210 t/m E219))	No
09	Beef and Beef Derivatives	no	(27	Azo colouring agents)	No
10	Pork and Pork Derivatives	no	(28	Tartrazine (E102))	No
11	Poultry and Poultry Derivatives	no	(29	Cinnamon)	No
12	Fish	no	(30	Vanillin)	No
13	Shell Fish	no	31	Coriander	No
14	Maize	±	32	Celery	±
15	Cocoa	no	(33	Umbelliferae)	±
(16	Yeast)	no	34	Carrots	Yes
17	Peas and beans	±	35	Lupine	No
18	Nuts	No	36	Mustard	No
Other information :					

15. OTHER INFORMATION

The packed product is checked by a metal detector. Sensitivity: Ferrous: 3,5mm; Non-Ferrous:3,5mm; Stainless steel: 4,5mm
The product is from non-GMO sources and not subject to GMO labelling.

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The product is not ionized.