

Uitgifte: 16/12/2021	Spec. finished product : WHOLE BEANS (BZF, BF, BMF)	SP 03 V20 Pg 1/2
Gewijzigd: J. Dekimpe	Reden: Jaarlijkse herziening specificaties	Goedgekeurd: K. Vandewalle

1. DESCRIPTION: whole green beans, IQF shock frozen (very fine, fine, medium fine)

2. INGREDIENTS: 100% whole beans – Latin name: Phaseolus vulgaris L.

3. TECHNOLOGY: Immediately after cropping the beans are cleaned thoroughly, the tops are removed, the beans are cut, blanched, shock frozen and packed IQF in storage palletainers.

4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:

Colour: even green

Taste : typical, no strange taste

Smell : pleasantly fresh, no strange smell

Consistence : not tough

5. SORTING:

	average/kg	max/kg
Length < 6 cm	40% weight	50% weight
of which < 4 cm	20% weight	25% weight
of which < 2,5 cm	5% weight	7% weight
> or < required diameter :	10% weight	14% weight
Very fine (VF): 6,5 - 8 mm; Fine (F): 8 - 9 mm; Medium fine (MF): 8 - 10,5 mm		

6. DEFECTS:

	av/kg	max/kg
Beans with top not removed	5 pieces	8 pieces
Foreign objects	0 pieces	0 pieces
Vegetable foreign matter	0% weight	2% weight
Oxidised ends	5 pieces	8 pieces
Blemishes > 2 cm	1 piece	2 pieces
Rusty spots, wind damage	5 % weight	max. 8 %

7. STANDARDS :

This product has to meet all EG-standards and norms for food and all legal clauses valid in Belgium. This product is not genetically 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 beans in a bit of salt water for 10 to15 minutes. Once defrosted, do not refreeze.

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 24x450 g, 24x400 g, 10x1kg, 4x2,5kg and 1x20kg, octobins, totes or according customers request

Labelling: Product name, net weight, expiry date, amount per box, production code or according to the specifications of the customer.

Primary packaging is food grade.

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 : 100 kJ / 24 kcal

Fats: 0,1 g

Saturated fat: 0,1 g

Carbohydrate: 3,7 g

Sugars: 1,0 g

Protein: 2,0 g

Fiber: 4,4g

Salt: 0,028 g (coming from Sodium)

12. CROPPING PERIOD :

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origin: Belgium, France and the Netherlands
cropping period : August - September - October

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 whether 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	±
17	Peas and beans	yes	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.
The product is not ionized.