

Uitgifte: 20/03/2023	Spec. finished product : FLAGEOLET BEANS	SP 03 V15 Page 1 / 2
Gewijzigd: A. Geldof	Reden: jaarlijkse herziening specificaties	Goedgekeurd: L. Lecluyse

1. DESCRIPTION: flageolet beans, 100% shock frozen

2. INGREDIENTS: 100% flageolet beans Latin name: *Phaseolus vulgaris L.*

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

4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:

Colour: uniform dark green

Taste : typical, no strange taste

Smell : pleasantly fresh, no strange smell

Consistence : not tough

5. SORTING:

Length : not applicable		
Diameter: 6 to 8 mm		
	Av/kg	Max/kg
> or < required diameter	10 %weight	14 % weight

6. DEFECTS:

	Av/kg	Max/kg
Foreign objects	0 pieces	0 pieces
Vegetable foreign matter	0% weight	2% wieght
Discoloured flageolets (greenish)	2% weight	3% weight
Black or brown spots	2% weight	3% weight

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 flageolets in a bit of salt water for 10 to 15 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 24x400g, 24x450g, 10x1kg, 4x2,5kg, 2x5kg, 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 : 302 kJ/ 72 kcal

Fats: 0,7 g

Saturated Fat: 0,1g

Carbohydrate: 12,0g

Sugars: 0,4g

Protein: 4,6 g

Fiber : 4,4 g

Salt: 0,778 g (Coming from Sodium)

12. CROPPING PERIOD AND ORIGIN :

Origin: France

Cropping period : September

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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
<i>Escherichia coli</i>	< 10/g	< 100/g	ISO 16649-2
<i>Bacillus cereus</i>	<100/g	<100/g	AFNOR BRD 07/26-22/03
<i>Staphylococcus aureus</i>	< 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
<i>Salmonella</i>	Absent/25g	Absent /25g	AFNOR BRD -07/11-12/05
<i>Listeria monocytogenes</i>	Absent /25g	<100/g	AFNOR BRD -07/16-01/09

14. ALLERGENS

Based on the LeDa-allergenlist (previous ALBA)

Explanation

Indicates when one of the following allergens occurs in the recipe or in one of the ingredients. In case of possible cross-contamination, the allergen is not present in the recipe but cross-contamination cannot be fully excluded by the process.

Nr Allergen	Not Present in recipe	Present In receipt	Possible cross-contamination
1. Cereals containing gluten (wheat, spelt, khorasan wheat/kamut, rye, barley, oats)	X		
2. Crustaceans	X		
3. Eggs	X		
4. Fish	X		
5. Peanuts	X		
6. Soybeans	X		
7. Milk (including lactose)	X		
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	X		
9. Celery			X
10. Mustard	X		
11. Sesame seeds	X		
12. Sulphur dioxide and sulphites at concentration more than 10mg/kg or 10mg/l in terms of the total SO ₂ .	X		
13. Lupin	X		
14. Molluscs	X		
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.