

Uitgifte: 16/12/2021	Spec. finished product : MUSHROOMS CUTTED	SP 03 V14 Page 1 / 2
Gewijzigd: J. Dekimpe	Reden: Jaarlijkse herziening specificaties	Goedgekeurd: K. Vandewalle

1. DESCRIPTION: Cutted mushrooms, IQF shock frozen

2. INGREDIENTS: 100% IQF cutted mushrooms and sulfite (E222) < 10ppm Latin name: Agaricus bisporus

3. TECHNOLOGY: Immediately after cropping, the mushrooms are cleaned thoroughly, cutted, dehydrated, IQF shock frozen, sived and packed.

4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:

Colour: white to cream, not dark

Taste : typical, no strange taste

Smell : pleasantly fresh, no strange smell

Consistence : soft, not tough

5. SORTING:

Nature	average/ ½ kg	max/ ½ kg
Thickness slides	7 mm	+/- 1 mm
Maximum head diameter	< 80 mm	10% < 85 mm
Length foot	< 45 mm	5% < 50 mm
Percentage cutted	60 % weight	50 % weight

6. DEFECTS:

Nature	average/ ½ kg	max/ ½ kg
Pieces < 10mm	3% weight	--
Open heads	80% weight	85% weight
Frozen together blocks(> 1 cm³)	< 3% weight	--
Frozen together slides (>2)	0	5
Spots	0% weight	< 3% weight
Vegetable foreign matter	0 pieces	1 piece
Foreign objects	0 pieces	0 pieces
Remains of roots / EVM	≤ 0.1% 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.

8. PREPARATION : Boil the deep-frozen mushrooms in a bit of salt water for 8 to 10 minutes. Drain for 1 minute. 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 10x1 kg, 4x2.5 kg

Labelling: Product name, net weight, expiry date, units per case, production code or according to the specifications of the customers.

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: 45 kJ/ 11 kcal

Fat: 0,0 g

Saturated Fat: 0,0 g

Carbohydrate: 0,4 g

Sugar: 0,2 g

Protein: 2,3 g

Fiber: 1,5 g

Salt: 0,0125 mg (Coming from Sodium)

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12. CROPPING PERIOD AND ORIGIN :

origin: the Netherlands;

cropping period: during the whole year

13. MICROBIOLOGICAL STANDARDS

Parameter	Target	Maximum	Method
Total aerobic count	< 500.000/g	< 5.000.000/g	ISO 4833
Total coliforms	< 5.000/g	< 50.000/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)	yes
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	±	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.