

<b>Uitgifte:</b> 09/12/2021	<b>Spec. finished product : LEAF SPINACH PORTIONS</b>	<b>SP 03 V11</b> Pg 1/2
Gewijzigd: A. Vandermeersch	Reden: jaarlijkse herziening specificaties	Goedgekeurd: K. Vandewalle

**1. DESCRIPTION:** leaf spinach, IQF deepfrozen

**2. INGREDIENTS:** 100% leaf spinach portions:

Latin name: Spinacia oleracea L.

- 15 g (± 5 g)
- 30 g (± 10 g)
- 50 g (±10 g)

**3. TECHNOLOGY:** Immediately after cropping the spinach is cleaned thoroughly several times, blanched, shock frozen in portions and packed in storage paletainers.

**4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:**

Colour: green

Taste : typical, no strange taste

Smell : pleasantly fresh

Consistence : soft, not fibrous, not tough

**5. PHYSICAL/CHEMICAL CHARACTERISTICS:**

Dry matter: min. 6,5%

Drip out weight: min. 65%

Nitrate: 2000 ppm

**6. SORTING:**

Whole leaf

**7. DEFECTS:**

	<b>av/kg</b>	<b>max/kg</b>
Foreign objects	0 pieces	0 pieces
Vegetable foreign matter	0% weight	2 % weight
Yellow, discoloured leaf	almost free of	
Proportion stem/leaf	30 % weight	36 % weight
Sand	0,1% weight	0,2% weight
Disease, Insects	none	none

**8. 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.

**9. PREPARATION :** Defrost the deep-frozen leaf spinach portions on a small fire without adding water. 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 24x450 g, 24x400g, 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 : 62 kJ/15 kcal

Fat: 0,5 g

Saturated fatty acid: 0,1 g

Carbohydrate: 0,7 g

Sugar: 0,4 g

Proteïne: 1,9 g

Fiber: 1,3 g

Salt: 0,015 g (Coming from Sodium)

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## 12. CROPPING PERIOD AND ORIGIN :

Origin: Belgium, France and The Netherlands

Cropping period : April-May-June

## 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	Absent/25g	Absent /25g	AFNOR BRD -07/11-12/05
Listeria monocytogenes	Absent /25g	<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	±	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.