
	<b>Product Specification</b>		
	<b>IQF Rapini</b>		
	Product Code(s): 01760	Revision : 10	Effective Date : 2018-06-26

### **INDEX OF QUALITY**

<b>Ingredients</b>	Rapini. Product contains no additives or artificial preservatives.
<b>Variety</b>	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.
<b>Maturity</b>	Rapini have matured sufficiently to have become tender and free from any coarse or tough leaves and stems.
<b>Cut</b>	Rapini range from 2 to 4 inches in length and 7-15 mm in diameter. The cut consists substantially of the head (90%) and adjoining portion of the stem (10%).
<b>Blanch</b>	Product is blanched sufficiently to inactivate the peroxidase enzyme system.
<b>Freezing Technique</b>	Individual Quick Frozen (IQF)
<b>Organoleptic</b>	Product possesses a good characteristic normal flavor, aroma, and appearance of rapini. Free from objectionable flavor and odors of any type.
<b>Color</b>	Product must possess a good, uniform characteristic dark green color typical of young rapini. Stem part is lighter green in color. Maximum tolerance for color variation or seriously discolored units is 2.5% total by weight.
<b>Major Defects</b>	No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.
<b>Minor Defects</b>	In a 340 gram sample: <ul style="list-style-type: none"> <li>▪ Not more than two seedy heads.</li> <li>▪ Not more than 3 blemished or wilted leaves.</li> <li>▪ Grass or weeds aggregating not more than 4" in length of which none may be more than 1/2" in width.</li> </ul>
<b>Storage &amp; Handling</b>	Transport and store at 0°F or colder.
<b>Shelf Life</b>	24 months at 0°F or colder.

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## FOOD SAFETY STANDARDS

<b>HACCP</b>	Required
<b>Non-GMO</b>	The product has not been genetically modified. It does not contain ingredients which have been genetically modified or issued from a genetically modified product.
<b>Pesticides</b>	Maximum residue levels established/regulated by Health Canada and the <i>Pest Control Products Act</i> are respected.
<b>Microbial Standard</b>	Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

### 3 Class Plan

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total Plate Count (TPC)</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total Coliforms</b>	5	2	100 CFU/g	1000 CFU/g
<b><i>Escherichi coli</i></b>	5	0	10 CFU/g	
<b><i>Listeria monocytogenes</i></b>	5	0	100 CFU/g	
<b>Salmonella</b>	5	0	Negative/25g	

n = number of samples to be tested from a particular lot number.

c = maximum number of samples allowed to be between m and M.

m = microbiological limit which separates good quality from marginally acceptable quality


M = microbiological limit which separates marginally acceptable quality from defective quality.

**Allergens** The product is free of all priority food allergens identified by Health Canada and the CFIA.

The product does not contain the following:

- |  |   |
|--|---|
| <ul style="list-style-type: none"> <li>• peanuts or its derivatives</li> <li>• tree nuts or their derivatives</li> <li>• sesame seeds or its derivatives</li> <li>• milk or its derivatives</li> <li>• eggs or its derivatives</li> <li>• soy or its derivatives</li> <li>• shellfish and mollusks or their derivatives</li> </ul> | <ul style="list-style-type: none"> <li>• fish or its derivatives</li> <li>• wheat or its derivatives</li> <li>• sulphites</li> <li>• gluten</li> <li>• mustard</li> <li>• monosodium glutamate</li> <li>• corn</li> <li>• celery</li> </ul> |
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An allergen control program is in practice to prevent cross-contamination of the product with allergens which may be present in other products manufactured on the same line or present in the same manufacturing plant.

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**Nutrition Facts**

The values are expressed as units per 100 grams (approx. 3.5 oz serving). These values are calculated using USDA data. Actual analysis of different lots may vary.

Nutrients per 100g	
Calories	22.00
Fat (g)	0.49
Saturated Fat (g)	0.05
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	33.00
Potassium (mg)	196.00
Total Carbohydrates (g)	2.85
Dietary Fiber (g)	2.50
Total Sugars (g)	0.35
Added Sugars (g)	0
Protein (g)	3.17
Vitamin A-RAE (mcg)	131.10
Vitamin C (mg)	20.20
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	1.62
Calcium (mg)	108.00
Iron (mg)	2.14
Ash (g)	0.93
Water (g)	92.55
USDA code: 11096/ESHA code: 67637	

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 1 cup (85 g) pour 1 tasse (85 g)	
<b>Calories 20</b>	% Daily Value*
	% valeur quotidienne*
<b>Fat / Lipides 0.4 g</b>	1 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides 2 g</b>	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 0 g	0 %
<b>Protein / Protéines 3 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 30 mg</b>	1 %
Potassium 175 mg	4 %
Calcium 100 mg	8 %
Iron / Fer 1.75 mg	10 %
Vitamin A / Vitamine A 100 mcg	11 %
Vitamin C / Vitamine C 17 mg	19 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a <b>little</b> , 15% or more is a <b>lot</b>	
*5% ou moins c'est <b>peu</b> , 15% ou plus c'est <b>beaucoup</b>	

**Cooking Directions**

Place frozen vegetables in a small amount of boiling water. Cook until desire tenderness. Cooking time for frozen vegetables is shorter than the fresh ones. Drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used.

**Packaging**

Product Code                      Format  
01760                                      5 x 1 kg