

Product Specification

IQF Romanesco Mix (Grade A)

Product Code(s): 00499 Revision: 08 Effective Date: 2018-05-08

INDEX OF QUALITY

Ingredients Romanesco florets, carrots, yellow carrots, and green beans (grade A).

Product contains no additives or artificial preservatives.

Variety Romanesco florets: similar shape and texture of one or more like varieties.

Carrots: Carrots possess the color, texture and shape of one or more like varieties Yellow carrots: Carrots possess the color, texture and shape of one or more like varieties

Green beans: similar shape either of the round type or flat type green beans.

Maturity Each vegetable has matured sufficiently to have become full fleshed, firm, yet tender.

<u>Green beans:</u> Beans have matured sufficiently to have become full fleshed for the variety, tender, and not fibrous; that the seeds are in the early stages of maturity; and that not more

than 5% by count show evidence of strings.

Cut & Ratio 25% Romanesco florets (20-40mm)

• 10% tolerance for undersized.

10% tolerance for oversized.

25% Carrot strips (4mm x 4mm x random length)

25% Yellow carrot strips (4mm x 4mm x random length)

25% Cut green beans (4cm)

Blanch Product is blanched sufficiently to inactivate the peroxidase enzyme system.

Freezing Individual Quick Frozen (IQF)

Flavor Product, after cooking, has the flavor and odor of young tender beans, carrots, yellow

carrots, and romanesco florets. Free from objectionable flavor and odors of any type.

Color The product shows a color typical of each vegetable. Maximum 5% by weight tolerance for

discoloration. <u>Green beans:</u> The product possesses a colour that is typical of young tender green beans and are 90 per cent free from any beans which stand apart in color from the

overall color appearance of the product.

Major Defects

No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.

Minor Defects Total: Not more than 10% in total of mechanical or insect injured pieces, skin pieces,

broken, brown pieces, non uniform pieces, fragments or discolored units.

Cut Green Beans

Practically free from defects:

Combined weight of all defects or defective units does not exceed 10 per cent of the weight

of all units, and that for each 10 ounces (283 g) of product there may be present

(a) not more than one piece of extraneous vegetable matter, exclusive of detached stems,



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(b) not more than two unstemmed units and two detached stems, or one of each, or

(c) not more than 10 units damaged by mechanical or insect injury or showing rust spot

blemishes;

Storage & Handling Transport and store at 0 °F or colder.

Shelf life 24 months at 0 °F or colder.

FOOD SAFETY STANDARDS

HACCP Required

Non-GMOThe product has not been genetically modified. It does not contain ingredients which have

been genetically modified or issued from a genetically modified product.

Pesticides Maximum residue levels established/regulated by Health Canada and the Pest Control

Products Act are respected.

Microbial Standard 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

	n	С	m	M
Total Plate Count (TPC)	5	2	100,000 CFU/g	250,000 CFU/g
Total Coliforms	5	2	100 CFU/g	1000 CFU/g
Escherichi coli	5	0	10 CFU/g	
Listeria monocytogenes	5	0	100 CFU/g	
Salmonella	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:

- peanuts or its derivatives
- tree nuts or their derivatives
- sesame seeds or its derivatives
- · milk or its derivatives

- · eggs or its derivatives
- soy or its derivatives
- shellfish and mollusks or their derivatives
- fish or its derivatives



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- wheat or its derivatives
- sulphites
- gluten
- mustard

- tartrazine
- monosodium glutamate
- corn
- celery

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.

Nutrition Facts

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

Nutrients per 100g		
Calories	35.31	
Fat (g)	0.35	
Saturated Fat (g)	0.05	
Trans Fat (g)	0	
Cholesterol (mg)	0	
Sodium (mg)	34.00	
Potassium (mg)	180.25	
Total Carbohydrates (g)	7.38	
Dietary Fiber (g)	2.74	
Total Sugars (g)	3.42	
Added Sugars (g)	0	
Protein (g)	1.74	
Vitamin A (RAE)	454.37	
Vitamin C (mg)	27.77	
Vitamin D (IU)	0	
Vitamin E-Alpha Toco (mg)	0.25	
Calcium (mg)	35.24	
Iron (mg)	0.56	

Nutrition Facts Valeur nutritive Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
	Daily Value*
Fat / Lipides 0.3 g	1 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
Carbohydrate / Glucides 6 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 3 g	3 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 30 mg	1 %
Potassium 150 mg	3 %
Calcium 30 mg	2 %
Iron / Fer 0.5 mg	3 %
Vitamin A / Vitamine A 400 mcg	44 %
Vitamin C / Vitamine C 24 mg	27 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a little, 15% or more is a lo *5% ou moins c'est peu, 15% ou plus c'e	

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.

Packaging

Product Code Format 00499 10 x 1kg