



Farinex

3195, LA VERMORELLE
BOURBONNE, QUÉBEC J7H 1R3
CANADA
TEL / TEL: 450-437-8877
TELECO / FAX: 45-437-7110
SANS-PHAIN / TOLL-FREE: 1-800-687-5923
info@farinex.ca
www.farinex.ca



**PRODUCT SPECIFICATIONS
SPÉCIFICATIONS DU PRODUIT**

Frozen Fruits / Vegetables

P/O NUMBER: 248546

Copy or image of Product Label included

Product name: IQF red peppers strips ; IQF diced

celery ; IQF sliced green zucchini ; IQF Italian blend

Packaging size: 6x2kg , 1x10kg

Variety/Species: ; green zucchini, celery ,red pepper;mixed vegetables	Lot number: <u>248546</u>
Size – measurement: 10*10mm; 2-4cm	Kosher certified? (<input checked="" type="checkbox"/>) YES () NO Certification included
Ingredient Declaration + country of origin of raw material :, green pepper ; red pepper; onion,,celery green zucchini + CHINA	Name and Plant address: Wulian Longsheng Food Co.,Ltd. Yuetuan Village, Shichang Town, Wulian County, Rizhao City, Shandong Province, China.
Grade: A	Under certified HACCP, ISO, Other program. BRC Certification included
Ingredient Declaration: green pepper ; red pepper; onion,,celery, green zucchini	Flow Chart: (<input checked="" type="checkbox"/>) YES () NO Copy available on request
Blanched or not blanched? blanched	Certification Of Analysis COA included
Brix:	Type of Food Packaging: (6) BagX2/Box; (1) BagX10/Box;
PH:	Country of origin of raw ingredient: China
Product definition/requirements:	The IQF fresh vegetables for FARINEX are prepared exclusively from fresh and clean area that are harvested and taken directly to the processing plant where they are subjected to first sorting, washing, cutting, washing, and second sorting. IQF freezing and packing.

Physical Specifications

Appearance / Size / Texture	Characteristic of the fruit or vegetable and firm
Color	Typical of the fruit or vegetable, normal and homogeneous ripeness
Flavor and Odor	Typical of the fruit or vegetable, no abnormal taste or flavor
Defects (Type and %)	≤ 5%
Foreign materials	Plant related: 2 units / 2.5kg sample Others: 0
Metal Detector	Ferrous: 2mm Non Ferrous: 2-3mm Stainless Steel: 4-5mm

Chemical Specifications

Heavy Metal and Pesticides Within tolerances accepted by USA and EEC regulations

FARINEX REQUIREMENTS - Microbiology Analysis (cfu/g)

Total plate count	< 50 000 ufc / gr
Yeast / Molds	< 1 000 ufc / gr
Total coliforms	< 100 ufc / gr
Escherichia Coli	< 10 ufc / gr
Staphylococcus aureus	Negative / 25 gr
Salmonella	Negative / 25 gr
Listeria Monocytogenes	Negative / 25 gr
Norovirus	Absence
Hepatitis A virus	Absence

Please notify us immediately any differences to considerate between both tolerance and end results.

Shelf-life and Storage Conditions

24 months at -18°C (0°F)
At the time of receiving, the product will still have 60% of the remaining shelf-life

Packaging and Coding

Packaged in a food grade materials CFIA and FDA approved and shipped in a plastic or treated pallet
– lot number for traceability on label must also appear on certificate of Analysis

Statement

The product shall be:

- exempt of melamine contamination
- exempt of BSE/TSE (mad cow disease)
- exempt of irradiation
- exempt of GMO
- exempt of Bisphenol A (BPA)
- exempt of antibiotics and hormones

The product shall respect or comply to:

- an effective GMP/HACCP and allergen programs
- the phytosanitary requirements of the imported country
- an authorized pesticides used (www.hc-sc.gc.ca/cps-spc/pest)
- Canadian and American labeling requirements (www.cfia-acia.agr.ca)
- **Certificate of Analysis (COA) for each batch**

I hereby confirm all the information is truthful and accurate.

Name: Linda Zhang
Title: Sales manager

Signature:
Date: 2018-04-19

Revision: 2017SE27



REQUEST FOR ALLERGEN AND FOOD SAFETY INFORMATION

Supplier Name:Wulian Longsheng Food co.,ltd.	Date:	19th Apr.,2018
Manufacture address:Shichang Town Wulian County Rizhao City,Shandong Province, China.		
Product / Ingredient Name: IQF red peppers srips ; IQF diced celery ; IQF sliced green zucchini ; IQF Italian blend	Product Code:	PT248546

This form must be signed and returned to FARINEX. Return by electronic means is preferred.

Please answer Yes or No in all boxes. Do not leave any blank boxes.

Component & Derivatives	Present in Product	Present in other products manufactured on same line	Present in the same manufacturing plant
01. Peanut or its derivatives , e.g. peanut – pieces, protein, oil, butter, flour and mandelona nuts, etc. Peanuts may also be known as ground nut.	NO	NO	NO
02. Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios, walnuts or their derivatives, e.g. nut butters and oils, etc.	NO	NO	NO
03. Sesame or its derivatives , e.g. paste and oil, etc.	NO	NO	NO
04. Milk or its derivatives , e.g. milk casein ate, whey and yogurt powder, etc.	NO	NO	NO
05. Eggs or its derivatives , e.g. frozen yolk, egg white powder and egg protein isolates, etc.	NO	NO	NO
06. Fish or its derivatives , e.g. fish protein and extracts, etc.	NO	NO	NO
07. Shellfish (including crab, crayfish, lobster, prawn and shrimp) and Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives, e.g. extracts, etc.	NO	NO	NO
08. Soy or its derivatives , e.g. lecithin, unrefined oil, tofu and protein isolates, etc.	NO	NO	NO
09. Wheat or its derivatives , e.g. flour, starches and brans, etc.	NO	NO	NO
10. Gluten Cereal other than wheat . (rye, barley, oat, Triticale or their hybrids)	NO	NO	NO
11. Sulphites e.g. sulphur dioxide and sodium met bisulphites, etc. (Enter maximum ppm)	NO	NO	NO
NO	NO	NO	NO
Sensitivities			
13. Coconut	NO	NO	NO
14. Celery (not including seeds):	NO	NO	NO
15. Corn:	NO	NO	NO
16. Monosodium Glutamate:	NO	NO	NO
17. Seeds (Poppy, Sunflower, Cottonseed):	NO	NO	NO
18. Yellow 5 (Tartrazine):	NO	NO	NO
19. Latex	NO	NO	NO
20. HPV (hydrolyzed vegetable protein)	NO	NO	NO
21. Lupine beans (all varieties and species)	NO	NO	NO

Additional information for consumer concern

GLUTEN	NO	NO	NO
GMO	NO	NO	NO

Food Safety Information

Please answer Yes or No if these food safety systems are in effect during production of the material that you supply.

yes	An effective HACCP system
Yes, SGS,SKS	ACFIA approved HACCP program (or International equivalent).
yes	Effective procedures to avoid cross-contamination of allergens
yes	An effective GMP program
yes	Complies with government guidelines for Pesticides, Antibiotics and Heavy Metals
yes	Allergy education program for employees, such as "Allergy Beware" or equivalent
yes	A policy concerning the breaking of glass;
yes	A program against vermin
	An effective program of recall;
	(if applicable) a control to eliminate the risk of contamination by metal particles : Size of the pilot sticks = <u> 2-4 </u> mm (ferrous) <u> </u> mm (non-ferrous) <u> 4-5 </u> mm (stainless steel);
Signature of regulator: Print Name:Linda Zhang Title:Sales manager	Address: Room B 305, Dongfang building,266-268a Ningxia Road ,Qingdao,China Email:zxjlltslr@163.com Phone: 86-13864220336 Fax:86-532-85770307

SUPPLIER GUARANTEE AGREEMENT

Company's Name: QINGDAO PROSPEROUS TRADING CO.,LTD.

Address: C-1508, No.18 Yanerdao Road Qingdao, China

Products bought by our company:

IQF red peppers strips 6x2kg	IQF Italian blend 6x2kg
IQF diced celery 6x2kg	
IQF sliced green zucchini 1x10kg	

We declared that we are the supplier of raw materials for **Distribution FARINEX**.
We confirm that our products have all requirements.

They are produced in accordance with the standard of manufacturing, with in accordance the foods rules and drugs of Canadian Food Inspection Agency or all others controls concerning the products produced.

The products are fit for human consumption and wrapped in materials approved by the Canadian Food Inspection Agency.

These products are moved by the transport loaded in away to prevent all contamination of foods in vehicles exempt of all contamination used for food transportation. (Cleans vehicles loaded with the same kind of products.)

Free from Biologics Substances:

(Example: Product infected by bacterium as E. Coli, Listeria monocytogenes, clotridium, botulinum, salmonella bacteria, bacillus cereus or all substances having a bacterie percentage unusually elevated causing the bad smells, color changing, texture, Mycotoxines.)

Free from Physics Dangers:

(Example: infected product by none metallic particles or metallic particles)

Free from Chemical Substances:

(Ex: Antibiotics residues, pesticide, excess of antioxidant, hormones, and chemicals products)

Free from all allergens substances:

(Peanuts, walnuts, milk, eggs, seafood products, soy, wheat, sulphite,) except if the product is mentioned on the specification form or on the stickers.

Food Safety Information

Please answer **Yes** or **No** if these food safety systems are in effect during production of the material that you supply.

	An effective HACCP system
	ACFIA approved HACCP program (or International equivalent).
	Effective procedures to avoid cross-contamination of allergens
	Allergy education program for employees, such as "Allergy Beware" or equivalent
	An effective program of recall
	An effective program against vermin
	An effective GMP program
	A policy concerning the breaking of glass
	Complies with government guidelines for Pesticides, Antibiotics and Heavy Metals
A control to eliminate the risk of contamination by metal particles :	
Size of the pilot sticks = <u> 2 </u> mm (ferrous) <u> 2-3 </u> mm (non-ferrous) <u> 4-5 </u> mm (stainless steel);	

Also, we commit us to give a new specifications list when it is necessary.

Responsible name: Linda Zhang

Signature:

Title: Sales manager

Date : 2018-04-19





Farinex
 3750 rue La Vérendrye
 Bolsbriand (Québec)
 J7H 1R5
 Tel.: 450-437-7077
 Fax: 450-437-7110
 Sans Frais: 1-800-667-5502

Il arrive régulièrement que nos clients formulent des requêtes afin d'obtenir de l'information sur les standards assurés, sur la salubrité et la sécurité des aliments de nos différents fournisseurs.

De ce fait, nous demandons à tous nos fournisseurs d'ingrédients, produits finis et emballages de nous confirmer leur type d'organisation présente et établie ainsi que de nous aviser de tous changements en cours et à venir.

Valuable customers are frequently asking **FARINEX** to acknowledge information from all our different ingredient suppliers in regards to Food Safety standard. We are asking all suppliers of raw materials, finished products and packaging for assistance to confirm to **FARINEX** your present established organization standards and that you notify us of any changes that could have an impact on behalf of the products with which you supply us.

1. SUPPLIER IDENTIFICATION / IDENTIFICATION DU FOURNISSEUR

NOM DE LA COMPAGNIE / COMPANY NAME	Qingdao Prosperous Trading Co.,Ltd.
TELEPHONE	0086-532-58970198
CONTACT ASSURANCE QUALITE / QUALITY ASSURANCE CONTACT	Linda Zhang
TELEPHONE	0086-13864220336
COURRIEL /EMAIL	zxjlltslr@163.com

2. CERTIFICATIONS / ACCREDITATIONS

Spécifiez lesquels des systèmes s'appliquent à votre compagnie: - Joindre une copie

Please specify which systems apply to your company: - Include a copy.

CERTIFICATIONS		SYSTEME CERTIFIE / REGISTERED SYSTEM
HACCP	<input type="checkbox"/>	CQC
ISO 22 000	<input type="checkbox"/>	CQC
SQF	<input type="checkbox"/>	
BRC	<input type="checkbox"/>	CQC
FSSC 22 000	<input type="checkbox"/>	
IFS	<input type="checkbox"/>	
C-TPAT	<input type="checkbox"/>	
KOSHER	<input type="checkbox"/>	KOF-K
AIB	<input type="checkbox"/>	
AUTRES/OTHERS	<input type="checkbox"/>	

3. QUESTIONNAIRE COMPLETE PAR : / QUESTIONNAIRE COMPLETED BY :

NOM - NAME	Linda Zhang
TITRE - TITLE	Sales manager
DATE	2018-04-19
SIGNATURE	



Retourner à : Manon Lafrance manon@farinex.ca