
	Product Specification		
	IQF Yellow Carrot Strips		
	Product Code(s): 05789	Revision : 08	Effective Date : 2018-06-21

INDEX OF QUALITY

Ingredients	Yellow carrots. Product contains no additives or artificial preservatives.	
Variety	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.	
Maturity	Carrots have matured sufficiently to have become full fleshed, crispy and tender without any fibrous or woody material.	
Cut	Strips: 4mm x 4mm x random length. At least 90% of this product should be of this declared size.	
Blanching	Product is blanched sufficiently to inactivate the peroxidase enzyme system.	
Freezing Technique	Individual Quick Frozen (IQF).	
Organoleptic	Product possesses a good characteristic normal flavor and aroma, and appearance of carrots. Free from objectionable flavor and odors of any type.	
Color	The product possesses a color that is uniformly bright yellow. Maximum tolerance for greenish pieces is 6 pieces/250g. Not more than 5% by count may be somewhat but not distinctly different from the overall color.	
Major Defects	No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.	
Minor Defects	Tolerance for the following: <ul style="list-style-type: none"> Aggregates: more than 3 slices together max 5% w/w Major blemishes > 6mm max 4 pieces/250g Minor blemishes 2-6mm ≤ 12 pieces/250g Total blemishes max 12 pieces/250g Greenish discoloration max 6 pieces/250g Badly cut: units where cutting is incomplete max 1 piece/250g Thickness >5mm max 12g/250g 	
Storage & Handling	Transport and store at 0°F or colder.	
Shelf life	24 months at 0°F or colder.	

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FOOD SAFETY STANDARDS

HACCP Required

Non-GMO The 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	c	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
<i>Escherichi coli</i>	5	0	10 CFU/g	
<i>Listeria monocytogenes</i>	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
- wheat or its derivatives
- sulphites
- gluten
- 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.

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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 average "text book" data. Actual analysis of different lots may vary.

Nutrients per 100g	
Calories	35.00
Fat (g)	0.40
Saturated Fat (g)	0.10
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	68.00
Potassium (mg)	0
Total Carbohydrates (g)	8.00
Dietary Fiber (g)	2.00
Total Sugars (g)	4.00
Added Sugars (g)	0
Protein (g)	1.40
Vitamin A (RAE)	1080.00
Vitamin C (mg)	7.56
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	--
Calcium (mg)	30.00
Iron (mg)	0.18
Ash (g)	--
Water (g)	--

Nutrition Facts	
Valeur nutritive	
Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
Calories 30	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.3 g	1 %
Saturated / saturés 0.1 g	
+ Trans / trans 0 g	1 %
Carbohydrate / Glucides 7 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 3 g	3 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 55 mg	2 %
Potassium 0 mg	0 %
Calcium 30 mg	2 %
Iron / Fer 0.2 mg	1 %
Vitamin A / Vitamine A 900 mcg	100 %
Vitamin C / Vitamine C 6 mg	7 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a little , 15% or more is a lot	
*5% ou moins c'est peu , 15% ou plus c'est beaucoup	

Cooking Directions

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

Packaging

Product Code
05789

Format
1 x 10 kg