
	<b>Product Specification</b>		
	<b>IQF Diced Celery 3/8”</b>		
	Product Code(s): 50400 50415	Revision : 11	Effective Date : 2017-11-29

### **INDEX OF QUALITY**

<b>Ingredients</b>	Celery. Product contains no additives or artificial preservatives.
<b>Variety</b>	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.
<b>Maturity</b>	Celery has matured sufficiently to have become full fleshed, crispy yet tender.
<b>Cut</b>	Celery stalks are processed through an automatic dicing machine with a pre-set knife spacing of 3/8” (10mm).
<b>Blanching</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 and aroma, and appearance of celery. Free from objectionable flavor and odors of any type.
<b>Color</b>	The product possesses a color that is uniformly light green. 2% is the maximum tolerance for units which noticeably stand apart in color from the rest in any given sample. Various shades of green may be present in the product.
<b>Major Defects</b>	No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.
<b>Minor Defects</b>	10% Maximum tolerance for pieces of butt ends, pieces exhibiting surface blemishes, and mechanically damaged units. Decay must not exceed 2% by weight.
<b>Storage &amp; Handling</b>	Transport and store at 0°F or colder.
<b>Shelf life</b>	24 months at 0°F or colder.

### **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.

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### 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:

- 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
- mustard
- monosodium glutamate
- corn

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.



## Product Specification

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50415

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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 government data. Actual analysis of different lots may vary.

Nutrients per 100g	
Calories	16.00
Fat (g)	0.17
Saturated Fat (g)	0.04
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	80.00
Potassium (mg)	260.00
Total Carbohydrates (g)	2.97
Dietary Fiber (g)	1.50
Total Sugars (g)	1.34
Added Sugars (g)	0
Protein (g)	0.69
Vitamin A-RAE (mcg)	22.00
Vitamin C (mg)	3.10
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	0.27
Calcium (mg)	40.00
Iron (mg)	0.20
Ash (g)	0.75
Water (g)	95.43
CNF code: 2386/ESHA code: 413143	

Nutrition Facts	
Valeur nutritive	
Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
<b>Calories 15</b>	% Daily Value*
<b>Fat / Lipides 0.1 g</b>	% valeur quotidienne*
Saturated / saturés 0 g	1 %
+ Trans / trans 0 g	0 %
<b>Carbohydrate / Glucides 3 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 1 g	1 %
<b>Protein / Protéines 1 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 70 mg</b>	3 %
Potassium 225 mg	5 %
Calcium 30 mg	2 %
Iron / Fer 0.2 mg	1 %
Vitamin A / Vitamine A 20 mcg	2 %
Vitamin C / Vitamine C 2.5 mg	3 %
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 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	Format
50400	6 x 2 kg
50415	1 x 20 lb