
	<b>Product Specification</b>		
	<b>IQF Asparagus Cuts – Small (Grade A)</b>		
	Product Code(s): 00929	Revision : 10	Effective Date : 2018-03-22

### **INDEX OF QUALITY**

<b>Ingredients</b>	Asparagus. Product contains no additives or artificial preservatives.
<b>Variety</b>	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.
<b>Maturity</b>	Asparagus are full- fleshed, young, tender and not fibrous.
<b>Cut</b>	Asparagus are cut into pieces measuring between 20 to 40 mm (1”) in length and 6 to 8 mm in diameter.  <i>Oversized:</i> Length > 45 mm Max. Diameter > 12 mm Max. <i>Undersized:</i> Length < 12 mm Max. Diameter < 3mm Max.  <small>*90% of individual tips or spears shall not vary more than one inch in length (25 mm) and that the diameter of the butt ends shall not vary more than 1/8 inch (3.5 mm)</small>
<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 asparagus. Free from objectionable flavor and odors of any type.
<b>Color</b>	The product possesses a color that is uniformly bright to light green depending on the seasonal harvest. Maximum tolerance for color variation or seriously discolored units is 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>	Not more than 2 units or 5% by count, whichever is greater, exhibiting damage, blemishes, insect injury, rust spots, or other surface defects in excess of 1/8 square inch, but no such blemish materially affecting the appearance or edible qualities of the product.
<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

**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

	<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
- 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.

Calories	24.00
Fat (g)	0.23
Saturated Fat (g)	0.05
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	8.00
Potassium (mg)	253.00
Total Carbohydrates (g)	4.10
Dietary Fiber (g)	1.90
Total Sugars (g)	--
Added Sugars (g)	0
Protein (g)	3.23
Vitamin A-RAE (mcg)	47.40
Vitamin C (mg)	31.80
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	--
Calcium (mg)	25.00
Iron (mg)	0.73
Ash (g)	0.62
Water (g)	91.82
USDA code: 11018/ESHA code: 5361	

**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
00929	1 x 20 lb