



**ARCTIC GARDENS
ORIENTAL BLEND
ITEM#1010000200200706
SIZE: 6x2kg**

DESCRIPTION OF PRODUCT

Arctic Gardens Oriental Blend is a frozen vegetable mix consisting of Broccoli, green beans, carrots, onions, red peppers and mushrooms which are prepared from clean, sound, tender vegetables. All vegetables shall be washed, trimmed, blanched and quick-frozen. Product processing and packaging is in accordance with recognized Good Manufacturing Practices and all Federal, state and local regulations. This is not a Ready-To Eat Product.

GRADE Product will meet USDA guidelines for Grade A.

SCORING FACTORS DEFINITION Sample Size: 908 g (2lbs) unless otherwise specified

INGREDIENTS LISTING: Broccoli Florets Medium (18%) Product of Canada/Mexico Item # 1100360
 Slab Cut Green Beans (23%) Product of Canada/USA Item# 1104050
 Broccoli Stalk Assorted (14%) Product of Mexico Item# 1100400
 Julienne Carrots (19%) Product of Canada/USA Item# 1100450
 Diced Onions (11%) Product of USA Item# 1104953
 Red Pepper Strips (9%) Product of USA Item# 1106250
 Sliced Mushrooms (6%) Product of USA Item# 1101310

COLOR: Product must have a uniformity and brightness of color consistent of grade requirements for each vegetable.

WORKMANSHIP

Category	Target	Maximum Individual Sample
Blend Components		
Broccoli Florets Medium	18%	± 5%
Slab Cut Green Beans	23%	± 5%
Broccoli Stalk Assorted	14%	± 5%
Julienne Carrots	19%	± 5%
Diced Onions	11%	± 5%
Red Pepper Strips	9%	± 5%
Sliced Mushrooms	12%	± 5%
Oriental Blend Defects		
Serious Damage: Objectionable insect or pathological injury, rot, severe discoloration, or scars.		Maximum: 2 Units
Minor Damage: Slightly stained or oxidized, insect damage, scars, minor pathological damage, decay, spotted or otherwise blemished to the extent that the appearance or eating quality is slightly affected.		Maximum: 5 units
Extraneous Vegetable Material:		Maximum: 2 Units

Foreign Material: (glass, metal ,wood, stones, rubber, insects).	Maximum: None
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TEXTURE/FLAVOR & AROMA

- 1. Texture:** Tender upon cooking and eating, must be free from any coarse or tough leaves. No grit.
- 2. Flavor and Aroma:** Good normal flavor that is characteristic of spinach. The product is free of objectionable flavors or odors of any kind.

CHEMICAL: ENZYMES

Enzymes: Testing at start up and with sufficient frequency to verify adequacy (2 hr max)	Peroxidase	Negative after 3 ½ minutes
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MICROBIOLOGICAL REQUIREMENTS

<i>Test</i>	<i>Limit</i>
Total Plate Count	< 100,000 cfu/g
Total Coliforms	< 200 cfu/g
E.coli	< 10 cfu/g

CODING, NET WEIGHT, AND PACKAGING

Code: Each package shall be legibly coded according to Bonduelle default code format. FYDDDL where F- Facility, Y – year (2013– 3), DDD- Julian date, and L – line reference alpha or number characters. Best Before Date: 24 months.

Net Weight: Product will be packed to an average weight equal to or exceeding that declared on the label. Production weights will meet the guidelines set forth by CFIA.

Packaging:

1. Product will be packed in printed poly bags.
2. Printed poly bags will be packed 6/case in corrugated cartons for distribution. Poly bag count case to case must be consistent. No staples, nails, twist ties, or similar devices may be used. Packaging materials shall conform to all applicable food additive regulations.

Case print: Each carton must be properly identified with the following: ARCTIC GARDENS, NUMBER OF BAGS x WEIGHT PER BAG = TOTAL WEIGHT, PRODUCT DESCRIPTION, GRADE, DAYCODE ARCTIC GARDENS 5 DIGIT CODE, COUNTRY OF ORIGIN, BEST BEFORE DATE in this format YYYY MM DD and SSC Code.

SHIPPING AND STORAGE

Product shall remain at zero (0) degrees F or below. It must be stored in a clean, dry warehouse that is free from rodent or insect infestation. Product shall be rotated on a first-in-first-out basis. Shipping temperature not to exceed zero (0) degrees F.

BEST QUALITY

24 months at recommended shipping and storage conditions.

QUALITY SYSTEMS APPROVAL: Mary Ann Vail

Issue Date: July 14, 2014

Review Date: May 18, 2017

Specification Ends Here

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REVISIONS

Date	Purpose	Author of Revision
07/14/2014	Creation of spec into new Bonduelle format.	Jen Bates
05/18/2017	Update logo, review and re-issue.	Alix Bonduelle