



**BONDUELLE
BISTRO BLEND
ITEM# 1060383200203904
SIZE: 4x2KG**

DESCRIPTION OF PRODUCT

Bonduelle Bistro Blend is a frozen vegetable mix of green beans, wax beans, orange and carrots and is 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 considered to be a Ready-To-Eat Product.

GRADE: Product meets Grade A guidelines for USDA standards and the Canadian Processed Products Regulations

INGREDIENTS LIST: Green Beans, Orange Carrots, Yellow Carrots, Wax Beans

ALLERGENS: None

BULK ITEM NUMBER:

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

COMPONENTS	COMPONENT DESCRIPTION	PERCENTAGE	MAXIMUM INDIVIDUAL SAMPLE	PRODUCT OF ORIGIN
1103900	Whole Green Beans	30%	±5%	Canada/USA
1101118	Smooth Orange Biased Carrots	25%	±5%	Canada
1101120	Smooth Yellow Biased Carrots	25%	±5%	Canada
1103650	Whole Wax Beans	20%	±5%	Canada/USA
DEFECTS			LIMITS	
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, stones etc			Maximum: None	

OTHER CHARACTERISTICS

Colour	Shall have a uniform and bright colour consistent of grade requirement for each vegetable in the blend.
Flavor & Aroma	Clean, fresh, normal flavor and aroma, typical of each vegetable in the blend; no off flavors or odors
Character/Texture	Shall be tender, not fibrous, mealy or mushy

CHEMICAL: ENZYMES

Enzymes	Peroxidase	Negative after 3 ½ minutes
---------	------------	----------------------------

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 4/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: BONDUELLE, NUMBER OF BAGS x WEIGHT PER BAG = TOTAL WEIGHT, PRODUCT DESCRIPTION, GRADE, DAYCODE, PREPARED BY: 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 16/2014

Review Date: April 26, 2018

Specification Ends Here

CONFIDENTIAL

REVISIONS

Date	Purpose	Author of Revision
07/16/2014	Spec Creation	Jen Bates
05/23/2017	Update logo, review and re-issue.	Alix Bonduelle
26-Apr-18	Reviewed Spec	Shari Case

**BONDUELLE
BISTRO BLEND
ITEM# 1060383200203904
SIZE: 4x2KG**

--	--	--