



BONDUELLE
FALL MEDLEY
ITEM# 1026100200203904
Pack Size: 4 X 2KG

DESCRIPTION OF PRODUCT

Bonduelle Fall Medley Blend is a frozen vegetable mix of red onions, carrots, sweet potato, squash and turnip 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 applicable government laws and 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.

INGREDIENT LIST: Carrots, Turnip, Squash, Sweet Potato, Red Onion

ALLERGENS: None

BULK ITEM NUMBER 1226100

SCORING FACTORS DEFINITION Sample Size: 2lbs (907g) unless otherwise specified.

COMPONENT	COMPONENT DESCRIPTION	PERCENTAGE	MAXIMUM INDIVIDUAL SAMPLE	PRODUCT OF ORIGIN
1101117	Small Smooth Biased Sliced Carrots	30%	±5%	Canada/USA
1104853	Diced Turnip	25%	±5%	Canada/USA
1101752	Diced Squash	20%	±5%	Canada/USA
1105557	Sweet Potato Chunks	15%	±5%	USA
1104965	Diced Red Onions ½"	10%	±5%	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.
Flavor & Aroma	Clean, fresh, normal flavor and aroma, typical of the vegetables in the blend; no off flavors or odors.
Character/Texture	Shall be tender, not fibrous, mealy or mushy.

CHEMICAL: ENZYMES

Enzymes: Testing at start up and with sufficient frequency to verify adequacy (2hr 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

NUTRITIONAL INFORMATION

Nutrition Facts	
Valeur nutritive	
Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
Amount Teneur	% DV* % VQ*
Calories / Calories 35	
Fat / Lipides 0.3 g	0 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 20 mg	1 %
Carbohydrate / Glucides 8 g	3 %
Fibre / Fibres 2 g	7 %
Sugars / Sucres 2 g	
Protein / Protéines 1 g	
Vitamin A / Vitamine A	60 %
Vitamin C / Vitamine C	8 %
Calcium / Calcium	2 %
Iron / Fer	4 %
* DV = Daily Value	
* VQ = valeur quotidienne	

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

Issue Date: July 21/2014

Review Date: October 6, 2016

Specification Ends Here

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REVISIONS

Date	Purpose	Author of Revision
07/21/2014	Spec Creation	Jen Bates
10/06/2016	Updated logo, added nutritional information	Amber Gyselinck
11/08/2016	Added Bulk Item Number	Amber Gyselinck