



**ARCTIC GARDENS  
MONTEGO BLEND  
ITEM#1021250200200706  
SIZE: 6x2kg**

**DESCRIPTION OF PRODUCT**

Montego Blend 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 a Ready-To Eat Product.

**GRADE:** Meets Grade A guidelines for USDA standards and the Canadian Processed Products Regulations.

**INGREDIENT LIST:** Broccoli, Cauliflower, Orange Carrots, Yellow Carrots

**ALLERGENS:** None

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

COMPONENT	COMPONENT DESCRIPTION	PERCENTAGE	MAXIMUM INDIVIDUAL SAMPLE	PRODUCT OF ORIGIN
1100360	Medium Broccoli Florets	25%	±5%	Canada/Mexico
1100852	Yellow Sliced Carrots	25%	±5%	Canada
1101106	Medium Orange Sliced Carrots	25%	±5%	Canada
1101457	Medium Cauliflower	25%	±5%	Canada/Mexico
DEFECTS				LIMITS
<b>Serious Damage:</b> Objectionable insect or pathological injury, rot, severe discoloration, or scars.				Maximum: 2 Units
<b>Minor Damage:</b> 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
<b>Extraneous Vegetable Material:</b>				Maximum: 2 Units
<b>Foreign Material:</b> (glass, metal, wood, stones, rubber, insects).				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 (2 hr max)	Peroxidase	Negative after 3 ½ minutes
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**MICROBIOLOGICAL REQUIREMENTS**

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

**NUTRITIONAL INFORMATION**

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
Amount Teneur	% DV* % VQ*
<b>Calories / Calories 30</b>	
<b>Fat / Lipides 0.4 g</b>	<b>1 %</b>
Saturated / saturés 0 g	<b>0 %</b>
+ Trans / trans 0 g	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium / Sodium 35 mg</b>	<b>2 %</b>
<b>Carbohydrate / Glucides 6 g</b>	<b>2 %</b>
Fibre / Fibres 3 g	<b>12 %</b>
Sugars / Sucres 3 g	
<b>Protein / Protéines 1 g</b>	
Vitamin A / Vitamine A	90 %
Vitamin C / Vitamine C	30 %
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 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: June 29, 2016

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Version 3.0

**Specification Ends Here**

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**CONFIDENTIAL**

**REVISIONS**

Date	Purpose	Author of Revision
07/14/2014	Creation of Spec into new Bonduelle format.	Jen Bates
12/11/2014	Updated spec to match Current BOM	Jen Bates
06/29/2016	Added Nutritional Information. Updated Bonduelle Logo	Amber Gyselinck