



**ARCTIC GARDENS
MINISTRONE
ITEM#1011900200200706
SIZE: 6x2kg**

DESCRIPTION OF PRODUCT

Arctic Gardens Minestrone Blend is a frozen vegetable mix consisting of carrots, green beans, peas, kidney beans, celery, onions and green peppers 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 Canadian Regulations and USDA guidelines for Grade A.

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

| | | | |
|-----------------------------|---------------------|-----------------------------|----------------|
| INGREDIENTS LISTING: | Diced Carrots | (22%) Product of Canada/USA | Item # 1100600 |
| | Cut Green Beans | (15%) Product of Canada/USA | Item # 1103805 |
| | Peas | (11%) Product of Canada/USA | Item # 1106012 |
| | Diced Celery | (16%) Product of Canada/USA | Item # 1101200 |
| | Diced Onions | (11%) Product of USA | Item# 1104951 |
| | Diced Green Peppers | (10%) Product of USA | Item# 1106300 |

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 | | |
| Diced Carrots | 22% | ± 5% |
| Cut Green Beans | 15% | ± 5% |
| Peas | 11% | ± 5% |
| Diced Celery | 16% | ± 5% |
| Diced Onions | 11% | ± 5% |
| Diced Green Peppers | 10% | ± 5% |
| Minestrone 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 |

TEXTURE/FLAVOR & AROMA

- 1. Texture:** Shall be tender, not fibrous, mealy or mushy.
- 2. Flavor and Aroma:** Clean, fresh, normal flavor and aroma, typical of the vegetables in the blend; no off flavors or odors.

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 |
| <i>E.coli</i> | <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: August 11, 2014
Review Date: May 18, 2017

Specification Ends Here

CONFIDENTIAL

REVISIONS

| Date | Purpose | Author of Revision |
|------------|---|--------------------|
| 08/11/2014 | Creation of Spec into new Bonduelle format. | Jen Bates |
| 05/18/2017 | Update logo, review and re-issue. | Alix Bonduelle |
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