



**ARCTIC GARDENS
PARISIAN BLEND
ITEM#1010200200200706
SIZE: 6x2kg**

DESCRIPTION OF PRODUCT

Arctic Gardens Parisian Blend is a frozen vegetable mix consisting of carrots, cauliflower, beans and onions 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: Julienne Carrots ¼” – 1.5” (32%) Product of Canada Item # 1100450
 Small Cauliflower 3/8” – 1” (30%) Product of Canada Item # 1101462
 Cut Green Graded Beans (30%) Product of Canada/USA Item # 1103805
 Diced Onions ¾” (8%) Product of USA Item #1104953

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		
Julienne Carrots	32%	± 5%
Small Cauliflower	30%	± 5%
Cut Green Beans	30%	± 5%
Diced Onions	8%	± 5%
Parisian 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 6, 2014
Review Date: May 18, 2017

Specification Ends Here

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REVISIONS

Date	Purpose	Author of Revision
08/06/2014	Creation of Spec into new Bonduelle format.	Jen Bates
05/18/2017	Update logo, review and re-issue.	Alix Bonduelle