

BONDUELLE PARADISO BLEND ITEM# 1060384200203904 Pack Size: 4 X 2KG

DESCRIPTION OF PRODUCT

Bonduelle Paradiso Blend is a frozen vegetable mix of green beans, wax beans, orange carrots, yellow carrots and broccoli florets 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 will meet Canadian Regulation and USDA guidelines for Grade A.

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

INGREDIENTS: Whole Green Beans (25) Product of Canada/USA Item # 1103900

Whole Wax Beans (20%) Product of Canada/USA Item# 1103650 Smooth Orange Biased Carrots (20%) Product of Canada Item # 1101118 Smooth Yellow Biased Carrots (20%) Product of Canada Item # 1101120 Medium Broccoli Florets (15%) Product of Mexico Item# 1100360

COLOR Shall have a uniformity and brightness of color consistent of grade requirement for each vegetable

Category	Target	Lot Average	
Blend Components			
Whole Green Beans	30%	<u>+</u> 10%	
Whole Wax Beans	20%	<u>+</u> 10%	
Smooth Orange Biased Carrots	25%	<u>+</u> 10%	
Smooth Yellow Biased Carrots	25%	<u>+</u> 10%	
Defects shall not more than slightly affect the appearance of the product.		Limits	
Serious Damage: Objectionable insect or pathological injury, rot, severe		Maximum: 2 units	
discoloration, or scars.			
Minor Damage: Slightly stained or oxidized, insect damage, scars, minor		Maximum: 5 units	
pathological damage, decay, spotted or otherwise blemished to the extent			
that the appearance or eating quality is slightly affe			
Extraneous Vegetable Material:		Maximum: 2 units	
Foreign Material: Glass, metal, stones etc		Maximum: None	

OTHER CHARACTERISTICS

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	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
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 21/2014 Review Date: May 23, 2017

Specification Ends Here

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REVISIONS

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Date	Purpose	Author of Revision
07/21/2014	Spec Creation	Jen Bates
12/01/2015	Updated Broccoli Item#	Jen Bates
05/23/2017	Update logo, review and re-issue.	Alix Bonduelle

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