	Poêlée brocolis champignons Minute® - BONDUELLE RESTAURATION	Version
	Edited : 03/10/2017	V0001

GTIN	JDE short code	Recipe code	Legal name
03083681050097	96544	SFS1_DME140	Frozen mixed vegetables
Transformation origin	France	Sanitary approval	-
Product definition	Frozen brocolis-mushrooms stir fry is prepared from fresh and healthy species of Phaseolus vulgaris L for green beans, Brassica oleracea L convar botrytis var italica plenck for brocolis, Allium cepa L for onions, Agaricus bisporus for mushrooms and Capsicum annum L for peppers		
Ingredients	Mixed vegetables: green beans, brocolis (31%), mushrooms (11%), red bell peppers, prefried onions (onions, sunflower oil). May contain CELERY		
Minimum durability date	24 months		
Size		Net weight (g)	
SACHET 2K5		2500	
Packaging information	Packaging material : Polyethylene		
Conditions of use and handling	Handle with precaution		

Mayor allergens (according european regulation 1169/2011/CE)		Nutritional declaration		
	A : Absence P : Presence T : May contain		On average for 100g of product	Authorized nutritional claims (2)
Cereals, containing gluten and products thereof	A	Energy (kJ)	169	High fibre
Crustaceans and products thereof	A	Energy (Kcal)	40	
Eggs and products thereof	A	Fat (g)	1,4	
Fish and products thereof	A	of which saturates (g)	0,2	
Peanuts and products thereof	A	Carbohydrates (g)	3,8	
Soya beans and products thereof	A	of which sugars (g)	2,1	
Milk and products thereof (including lactose)	A	Fibre (g)	2,9	
Nuts and products thereof	A	Protein (g)	1,7	
Celery and products thereof	T	Salt (g)	0,0	
Mustard and products thereof	A			
Sesame seeds and products thereof	A			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO ₂	A			
Lupin and products thereof	A			
Molluscs and products thereof	A			


The salt content is exclusively due to the presence of naturally occurring sodium
(1) Daily reference intakes
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No
This product is suitable for vegetarians	X	
This product is suitable for vegans	X	

GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes

Production informations	
Harvest, Receipt/compliance check, Washing, Trimming, Cut/Calibrage, Blanching/Cooking/Pre-frying, Freezing, Bulk storage, Mixing, Weighing/Bagging, Packing/Marking, Storage, Shipping	
Storage condition before opening	In negative cold room or deep-freezer (-18°C) : several months according the BB date on packaging Never re-freeze a defrosted product
Storage condition after opening	In positive cold room or refrigerator (0 to +3°C) : 72h

Organoleptic characteristics	
Preparation method (To determine the organoleptic characteristics)	

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Aspect		Texture	Flavour
Typical of each vegetable.		Neither too firm nor soft	Typical

Microbiological specifications

Regulatory reference°:

European regulation
2073/2005/UE

-> Criteria of piloting

CRITERIA	Content of microorganism by number per gram of product		Document reference
	m	M	
Guideline	T.A.C	$\leq 5.10^5$	ISO 4833-2003
	E. COLI	≤ 10	ISO 16649.2

T.A.C.°: Total Aerobic Bacteria

E. Coli°: Escherichia coli

*.m = microbiological criteria whose value is specified by a given microorganism

M = acceptability threshold beyond which the lot is not satisfying anymore

-> Criteria of control

CRITERIA	Content of microorganism by number per gram of product	Document reference
Imperative specification	STAPHYLOCOCCUS AUREUS	≤ 100 ISO 6888.1-1999 ISO 6888.2-1999
	LISTERIA MONOCYTOGENES	Presence < 100/g ISO 11290.1 ISO 11290.2

Composition / Cut / Caliber

Vegetables	Cut/caliber	% Implemented Objective to respect on 10 packagings
Green beans	Very fine (Diameter ≤ 8 mm) 4 cm (+/- 1 cm)	40
Sliced onions	25x25x7mm (+/- 5mm)	8
Yellow and red peppers sticks	Thickness : from 6 to 8 mm (+/- 1 mm)	10
Broccolis	15-40 mm (maximum 20% out of size)	24
Diced broccolis	10X10X10 mm (+/- 2 mm)	7
Mushrooms	20 - 45 mm (maximum 20% out of size). Thickness : 9mm +/- 2mm	11

Physicochemical characteristics

French regulation of the 27th september 1983 laying down specifications for various frozen fruits and vegetables	Target
Foreign bodies : mineral, animal or organic origins	0 / 1kg
Foreign vegetable matter : part of the plant or not	≤ 2 units / 1kg
Disaggregated vegetables or defective cut	$\leq 3\%$ w/w

Business name/address of the food operator

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