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1. GENERAL INFORMATION

Supplier's name	Pasfrost NV
Address	Passendalestraat 80, B- 8980 Passendale
Telephone	+32.51.780.780
Fax	+32.51.771.275
Website	www.pasfrost.be
Email	info@pasfrost.be
Quality contact	E-mail: quality@pasfrost.be
Contact in case of emergency only (24h)	Name: Anne Lafaut Mob: +32.478.84.31.86
Certification	BRC, IFC, ACS

2. PRODUCT INFORMATION

Product name	Carrot dices 10*10*10mm
Product number	178
Product description	The carrots are washed, peeled, cut into 10mm dices, then blanched, cooled and individually frozen. The carrots bear the characteristics of the variety <i>Daucus carota</i> L.
Ingredients	100% carrot
Country of origin	Belgium, France
Customs tariff n°	0710 8095

3. PHYSICAL CRITERIA

3.1 ORGANOLEPTICAL CHARACTERISTICS

Colour	Orange, heterogenous colour
Odour	Typical of carrots
Flavour	Typical of carrots
Texture	Firm

3.2 PHYSICAL CHARACTERISTICS

Sample: 1000g

	Unit	Norm	Tolerance
Dry matter content	%	9,5-11	8,5-12
Peroxidase*	s	60<x<120	60<x<180
Undersize <6*6*6mm	%	5	10
Color defects**	%	3	5
Oversize***	%	5	10
Blemished	%	5	10


* Time before discoloration.

** Green or white or for more than 50 % white.

*** Cubes of which one of the dimensions is more than twice as big as indicated.

3.3 FOREIGN BODIES

	Unit	Norm	Tolerance
FM	p/kg	Absent	Absent
EVM	p/kg	0	1

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DETECTION OF METAL	400g - 2,5kg		10kg - 25kg	
	norm	tolerance	norm	tolerance
Fe	2,5mm	3,0mm	2mm	2,5mm
Non-Fe	3mm	3,18mm	2,5mm	3,0mm
SS	3mm	-	3mm	-

4. CHEMICAL CRITERIA

4.1 NITRATE

	Unit	Norm	Tolerance
Nitrate	ppm	<300	<800

4.2 HEAVY METALS

Norms according to the European legislation can not be exceeded.

4.3 FYTOSANITARY RESIDUE

Norms according to the European legislation can not be exceeded.

5. MICROBIOLOGICAL CRITERIA

Parameter	Norm (/g)	Tolerance (/g)
Total count	<500.000	<1.500.000
Feecal coliforms	<15	<100
Coliforms	<1.000	<3.000
Moulds	<500	<1.500
Yeasts	<1.000	<3.000
<i>E. coli</i>	<10	<100
Salmonellae	Absent in 25g	
<i>L. monocytogenes</i>	Absent in 25g	<100/g
<i>S. aureus</i>	<100	<1000

6. GENETICALLY MODIFIED ORGANISMS


The product is from non-GMO sources and not subject to GMO labelling.

7. IONIZING RADIATION

The product is not ionised.

8. STORAGE INFORMATION

Storage temperature	Max. -18°C (frozen)
BBE	24 months
Other information	Once thawed, do not refreeze

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9. NUTRITIONAL INFORMATION

100g of this frozen product contains

Source: literature

Energy	23 kcal 98 kJ
Fat	0,0g
Saturated	0,0g
Monounsaturated	0,0g
Polyunsaturated	0,0g
Carbohydrates	5,3g
Sugars	5,0g
Fibres	2,8g
Protein	0,6g
Salt*	0,0775g
Vitamine A	1250µg
Vitamine B1	0,02mg
Vitamine B2	0,03mg
Vitamine C	2,0mg

* The salt content is exclusively due to the presence of naturally occurring sodium.

10. ALLERGEN INFORMATION

Allergy: pay attention to the alba list and to European legislation. (Celery is produced at Pasfrost)

11. PRODUCT PICTURE



12. PREPARATION

Put the frozen vegetables into slightly boiling water. Prepare as fresh vegetables with reduced boiling time. Season to taste.
