		Version
		Edited : 20/07/2017

GTIN	JDE short code	Recipe code	Legal name
03083681076004	108081	SFS1_DLC051	Frozen mix of cooked vegetables
Transformation origin	France	Sanitary approval	-
Product definition	Frozen "Mediterranean mixed vegetables" is prepared from varieties of Cucurbita pepo L for zucchini and of Capsicum annum L for peppers		
Ingredients	Vegetables 90% (zucchini 40%, yellow peppers 25%, red peppers 25%), water, sunflower oil, salt, parsley, natural flavouring, tomato paste, modified con starch, garlic (0.1%), dehydrated onions, thickeners : xanthan gum - guar gum. May contain WHEAT, CELERY, MILK, MUSTARD, SOYA		
Minimum durability date	18 months		
Size		Net weight (g)	
SACHET 1000G		1000	
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	T	Energy (kJ)	177	High fibre
Crustaceans and products thereof	A	Energy (Kcal)	42	
Eggs and products thereof	A	Fat (g)	0,9	
Fish and products thereof	A	of which saturates (g)	0,1	
Peanuts and products thereof	A	Carbohydrates (g)	6,3	
Soya beans and products thereof	T	of which sugars (g)	5,0	
Milk and products thereof (including lactose)	T	Fibre (g)	1,6	
Nuts and products thereof	A	Protein (g)	1,4	
Celery and products thereof	T	Salt (g)	0,4	
Mustard and products thereof	T			
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			

(1) Daily reference intakes
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No	GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
This product is suitable for vegetarians	X		Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes
This product is suitable for vegans	X			

Production informations	
Harvest, Receipt/Compliance Check, Washing, Trimming, Grilling, Deep-freezing, Bulk storage, Vegetables mix, Coating/Deep-freezing, Weighing, Packaging/Labeling, Storage, Shipping	
Storage condition before opening	In negative cold room or deep-freezer (-18°C) : several months according to 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)	Defrost 1kg of product for 24h at +3°C

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Aspect	Texture	Flavour
Characteristic colors of each vegetable. Homogeneous distribution of the sauce	Not too floppy nor too firm	Typical of each vegetable. Well-balanced cooked note.

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	$\leq 5.10^5$	$\leq 5.10^6$	ISO 4833-2003
	E. COLI	≤ 10	≤ 100	ISO 16649.2

T.A.C.°: Total Aerobic Bacteria

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

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

E. Coli°: Escherichia coli

-> 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
Grilled sticks zucchini	Sticks : length: 30 à 50 mm, section : 8x16 mm (+/- 2 mm)	40
Diced grilled red peppers	25 x 25 mm (+/- 5mm)	25
Diced grilled yellow peppers	25 x 25 mm (+/- 5mm)	25
Sauce	.	10

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. Toxic vegetable substances	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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