

IQF CHOPPED SPINACH PORTIONS

1. Description

Product description	IQF chopped spinach portions									
Process description	The spinach is dry cleaned by an insect drum and aëroseparator, then washed several times, blanched, cooled, cut, portioned and individually quick-frozen (IQF).									
Latin name	<i>Spinacia oleracea</i>									
Composition										
	chopped spinach portions	<table border="1" style="display: inline-table;"> <tr> <th><u>size</u></th> </tr> <tr> <td>± 15 g</td> </tr> <tr> <td>± 30 g</td> </tr> </table>	<u>size</u>	± 15 g	± 30 g	<table border="0"> <tr> <td><u>%</u></td> <td><u>geographic origin</u></td> </tr> <tr> <td>100%</td> <td>Belgium, France, The Netherlands, Germany</td> </tr> </table>	<u>%</u>	<u>geographic origin</u>	100%	Belgium, France, The Netherlands, Germany
<u>size</u>										
± 15 g										
± 30 g										
<u>%</u>	<u>geographic origin</u>									
100%	Belgium, France, The Netherlands, Germany									
Product information	chopped spinach: ± 3 mm cut									
Vegetarian/vegan information	The product is suitable for vegetarians and vegans.									

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
Total aerobic mesophile plate count	1.000.000
E. coli	100
Yeast and moulds	10.000
Coagulase-positive Staphylococci	100
Listeria monocytogenes	10
Salmonella spp.	absent/25g

3. Chemical standards

Heat treatment	blanched
Dry matter	min. 6,5%
Nitrates	< 2000 mg/kg
Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 1881/2006 and its modifications
GMO	the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Radiation	the product is not irradiated

4. Sensorial standards

Per 200 g (prepared)	
Colour	uniform bright, deep green
Flavour/Odour	full, characteristic, no off flavours/odours
Texture	uniform, tender, free from fibre, sand and grit

IQF CHOPPED SPINACH PORTIONS

5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	117	kJ	1%	8400
Energy	28	kcal	1%	2000
Fat	0,2	g	< 1%	70
of which saturates	0,11	g	1%	20
Carbohydrate	2,8	g	1%	260
of which sugars	0,6	g	1%	90
Fibre	2,8	g	-	-
Protein	2,3	g	5%	50
Salt	0,19	g	3%	6

Source	Analysis on product as sold
--------	-----------------------------

*Reference intake of an average adult (8400 kJ / 2000 kcal)

6. Allergen information

Allergens according to the EU Regulation 1169/2011 and its modifications:			
	Product contains (+) or is free from (-)	Present (+) or absent (-) on site	Present (+) or absent (-) on the same line
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; except: 1/ wheat based glucose syrups including dextrose, 2/ wheat based maltodextrins, 3/ glucose syrups based on barley, 4/ cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.	-	+	-
crustaceans and products thereof	-	+	-
eggs and products thereof	-	+	-
fish and products thereof; except: 1/ fish gelatine used as carrier for vitamin or carotenoid preparations, 2/ fish gelatine or Isinglass used as fining agent in beer and wine	-	+	-
peanuts and products thereof	-	-	-
soybeans and products thereof; except: 1/ fully refined soybean oil and fat, 2/ natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, 3/ vegetable oils derived phytosterols and phytosterol esters from soybeans sources, 4/ plant stanol ester produced from vegetable oil sterols from soybean sources	-	+	+*
milk and products thereof (including lactose); except: 1/ whey used for making alcoholic distillates including ethyl alcohol of agricultural origin, 2/ lactitol	-	+	-

IQF CHOPPED SPINACH PORTIONS

nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof; except: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	-	-	-
celery and products thereof	-	+	+*
mustard and products thereof	-	+	-
sesame seeds and products thereof	-	-	-
sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-	+	-
lupin and products thereof	-	-	-
molluscs and products thereof	-	+	-
Other allergens (according to LeDa-list):			
Beef	-	+	-
Pork	-	+	-
Chicken	-	+	-
Corn/Maize	-	+	+*
Cacao	-	-	-
Legumes/pulses	-	+	+*
Glutamate	-	+	-
Coriander	-	+	+*
Carrot	-	+	+*

*presence on the same production and/or packing line(s), but no cross contamination as a result of preventive measures (based on our HACCP risk assessment)

7. Definitions of defects

a) Foreign material

This includes any non-vegetable material like insects, wood, glass, stones, metal, snails, etc.; and toxic vegetable material.

b) Foreign vegetable matter (FEVM)

This includes any vegetable matter, not derived from the spinach plant, such as weed, grass, leaves, etc.; except toxic vegetable material.

c) Vegetable matter (EVM)

This includes any vegetable material which is derived from the spinach plant, but foreign to the product; such as roots and flower heads.

d) Discoloured leaves

This includes all discoloured leaves (yellow, brown, etc.).

e) Sand

a = minimum trace of sand
b = traces of sand

f) Bad shaped portions

IQF CHOPPED SPINACH PORTIONS

8. Defects

DEFECTS	TARGET	MAXIMUM
Per 1000 g (thawed)		
a) Foreign material (number)	0	0
b) FEVM (% by weight)	≤ 0,8%	1,5%
c1) EVM - spinach flower heads and seeds (% by weight)	≤ 1,0%	1,5%
c2) EVM - other, including roots (% by weight)	≤ 0,5%	1,0%
Per 500 g (thawed)		
d) Discoloured leaves (number)	≤ 6	10
e) Sand	a	b
f) Bad shaped portions (% by weight)	≤ 30%	50%

9. Packaging

Standard packaging options

RETAIL PACKAGING		
Net weight	75 g - ... - 2500 g	
Packaging	PE bag / consumer carton box	
	heat sealed / sealed + easy open / sealed + topzip	
Pallet	euro / industry pallet	
INDUSTRY PACKAGING		
Net weight	8 kg - 10 kg	carton + PE bag
	20 kg	PE bag
	octabins / ½ octabin	
Pallet	euro / industry pallet	

All packaging materials are Food Grade (according to current European legislation).
 The packaging and pallet layout should be agreed with the Dujardin Sales Department.
 Alternative packaging options can be discussed.

Lot number	L. LLL BB YDDD; LLL = packing line, BB = batch, Y = year, DDD = day of the year of packing
Best Before	24 months from packing (max. 48 months from freezing)
Storage conditions	-18°C

10. Cooking instructions

Cook the required amount of frozen spinach with some tablespoons of water on a medium heat. Stir regularly. Add spices to your own taste.
 Do not refreeze after defrosting.

11. Picture

No, available on request.




PRODUCT SPECIFICATION

number: 00152
index: q
initials: jg
date: 20/05/2014

IQF CHOPPED SPINACH PORTIONS

12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Dujardin Foods Group	
Name:	Josefien GOUSSEAU	
Function:	Quality Assurance	
Date:	20/05/2014	
Signature + stamp:	<p>DUJARDIN FOODS N.V. Zwevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 610 610 BTW : BE 0414.091.812 www.dujardin-foods.com</p> 	
Remarks:		