

**PRODUCT SPECIFICATION**

number: 00154
 index: m
 initials: jg
 date: 8/09/2015

IQF BRUSSELS SPROUTS**1. Description**

Product description IQF Brussels sprouts
 Process description The sprouts are washed, blanched and individually quick-frozen.

Latin name *Brassica oleraceae* var. *gemmifera*

Composition	Brussels sprouts	<u>size</u>	<u>%</u>	<u>geographic origin</u>
		< 17 mm	100%	Belgium, France (The Netherlands)
		17-26,5 mm		
		26,5-33 mm		
		> 33 mm		

Legal name Quick-frozen Brussels sprouts

Vegetarian/vegan information The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
Total aerobic mesophile plate count	500 000
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
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	characteristic bright
Flavour/Odour	characteristic, slightly bitter
Texture	tender but firm, slightly fibrous



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5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	176	kJ	2%	8400
Energy	42	kcal	2%	2000
Fat	0,2	g	< 1%	70
of which saturates	0,10	g	1%	20
Carbohydrate	4,8	g	2%	260
of which sugars	2,3	g	3%	90
Fibre	4,3	g	-	-
Protein	3,1	g	6%	50
Salt	0,06	g	1%	6

Source	Analysis on product as sold
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*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	-	+	-

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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 extraneous vegetable matter (FEVM)

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

c) Extraneous vegetable matter (EVM)

This includes any vegetable material which is derived from the plant, but foreign to the product; such as pieces of leaf, stalks, etc.

d) Loose leaves

This includes leaves or fragments of leaves which have become detached from the sprout.

e) Gross blemishes

This includes discolouration of more than 25% of surface and insect damage.

f) Major blemishes

This includes blemishes > 6 mm and insect damage.

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This includes significant brown discolouration on the cut surface of the butt.

h) Major butts

This includes butts larger than 5 mm (includes ragged heels).

i) Badly formed

This includes sprouts which are composed of loose leaves or secondary growth and long shaped sprouts (length > 1,5 times the smallest side).

j) Internal browning

This includes sprouts with an internal brown area > 1 cm.

k) Minor blemishes

This includes blemishes < 6 mm (blemishes < 2 mm are ignored).

l) Mechanical damage

This includes sprouts which are mechanically damaged to at least the centre of the unit, or are crushed or where more than 1/4 of the sprout has been removed or overtrimmed sprouts.

m) Out of calibration

This includes sprouts outside the specified size range.

8. Defects

<u>DEFECTS</u>	<u>TARGET</u>	<u>MAXIMUM</u>
Per 1000 g (frozen)		
a) Foreign material (number)	0	0
b) FEVM (number)	0	0
c) EVM (number)	≤ 2	3
d) Loose leaves (% by weight)	≤ 2%	3%
Per 100 sprouts (rinsed)		
e) Gross blemishes (number)	≤ 1	3
f) Major blemishes (number)	≤ 14	25
g) Brown butts (number)	≤ 4	6
h) Major butts (number)	≤ 8	12
i) Badly formed (number)	≤ 10	14
j) Internal browning (number)	0	1
Total e to j (number)	≤ 25	40
k) Minor blemishes (number)	≤ 25	35
l) Mechanical damage (number)	≤ 12	16
Total e to l (number)	≤ 45	70
m) Out of calibration (number)	≤ 25	35

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RETAIL PACKAGING		
Net weight	50 g up to 2500 g	
Packaging	PE bag / consumer carton box	
	heat sealed / sealed + easy open / sealed + topzip	
Pallet	euro / industry pallet	
INDUSTRY PACKAGING		
Net weight	3 kg up to 18 kg	carton + PE bag
	15 kg - 20 kg - 25 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 from frozen. Prepare as fresh vegetables with reduced cooking time. Ensure the product is piping hot before serving. Add spices to your own taste.
Do not refreeze after defrosting.

11. Picture

No, available on request.




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12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Josefien GOUSSEAU	
Function:	Data Management Team	
Date:	8/09/2015	
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:		