



PRODUCT SPECIFICATION

number: 00432
index: h
initials: sd
date: 28/10/2015

IQF WHOLE WAX BEANS

1. Description

Product description

IQF wax beans

Process description

The beans are washed several times, declustered and snibbed, blanched and individually quick-frozen.

Latin name

Phaseolus vulgaris

Composition

wax beans

size
< 6,5 mm
6,5-8,0 mm
8,0-10,5 mm

%

100%

geographic origin

Belgium, France (The Netherlands, Germany)

Legal name

Quick-frozen wax beans

Product information

< 6,5 mm = extra fine / 6,5-8,0 mm = very fine / 8,0-10,5 mm = fine/medium fine

Vegetarian/vegan information

The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	MAXIMUM
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, fresh yellow, uniform
Flavour/Odour	characteristic wax bean flavour, slightly sweet, no off flavours/odours
Texture	tender, firm but not hard, no stringiness



PRODUCT SPECIFICATION

number: 00432
index: h
initials: sd
date: 28/10/2015

IQF WHOLE WAX BEANS

5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	140	kJ	2%	8400
Energy	33	kcal	2%	2000
Fat	0,1	g	< 1%	70
of which saturates	0,06	g	< 1%	20
Carbohydrate	4,3	g	2%	260
of which sugars	0,4	g	< 1%	90
Fibre	3,8	g	-	-
Protein	1,9	g	4%	50
Salt	0,05	g	1%	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	-	+	-



PRODUCT SPECIFICATION

number: 00432
index: h
initials: sd
date: 28/10/2015

IQF WHOLE WAX BEANS

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 matter

This includes any non-vegetable material like insects, pieces of insect, wood, glass, stones, metal, snails, etc. and toxic vegetable matter

b) FEVM: foreign extraneous vegetable matter

This includes any vegetable mater not derived from the bean plant like weed, leaves, etc. except toxic vegetable matter

EVM: extraneous vegetable matter

This includes any vegetable material, other than the bean pod, which is derived from the bean plant, such as pieces of leaf, stalks, unsnibbed stalk ends, etc. EVM is divided to Major EVM and Minor EVM as follows:

c) Major EVM

This includes any large pieces of stalk from the main stem, unconnected 'T' pieces, and part 'T' pieces, or any unsnibbed beans, where the stalk continues to and includes the first knuckle.

d) Minor EVM

This includes any unsnibbed beans (stem ends) with no knuckle or 'T' pieces attached, or any pieces of leaf.

**PRODUCT SPECIFICATION**

number: 00432
index: h
initials: sd
date: 28/10/2015

IQF WHOLE WAX BEANS**e) Short pieces and loose seeds**

Short pieces are units which are equal or less than 25 mm in length; this category includes loose seeds.

f) Broken beans

A broken bean is one which is less than 40 mm but greater than 25 mm in length.

g) Mechanical damage

This includes beans which are damaged by mechanical means.

h) Too stringy or fibrous

This includes beans with a very high breakage resistance.

i) Major blemishes

This includes units which are blemished to the extent that the area affected is greater than an equivalent circle of 6 mm.

j) Minor blemishes

This includes units which are blemished to the extent that the area affected is greater than an equivalent circle of 2 mm diameter. Blemishes totalling less than an equivalent circle of 2 mm diameter shall be ignored.

k) Colour variants

This refers to any units where the overall colour is conspicuously different in colour from the normal green of the rest of the sample.

l) Grain/pod ratio

This is the weight of the grains out of 100 g beans.

8. Defects

DEFECTS	TARGET	MAXIMUM
Per 1000 g (frozen)		
a) Foreign matter (number)	0	0
b) FEVM (number)	0	0
c) Major EVM (number)	≤ 1	2
d) Minor EVM (number)	≤ 5	10
Total EVM c) + d) (number)	≤ 5	10
Per 500 g (frozen)		
e) Short pieces (% by weight)	≤ 7%	10%
f) Broken beans (% by weight)	≤ 20%	25%
Total e) + f) (% by weight)	≤ 20%	25%
g) Mechanical damage (% by weight)	≤ 5%	8%
h) Too stringy or fibrous (% by weight)	≤ 1%	2%
Per 500 g (rinsed)		
i) Major blemishes (number)	≤ 10	15
j) Minor blemishes (number)	≤ 30	45
Total blemishes i) + j) (number)	≤ 30	45
k) Colour variants (% by weight)	≤ 8%	12%

**PRODUCT SPECIFICATION**

number: 00432
index: h
initials: sd
date: 28/10/2015

IQF WHOLE WAX BEANS

Per 100 g (whole beans defrosted)

l) Grain/pod ratio (% by weight)	≤ 9%	16%
----------------------------------	------	-----

9. PackagingStandard packaging options

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.

**PRODUCT SPECIFICATION**

number: 00432
index: h
initials: sd
date: 28/10/2015

IQF WHOLE WAX BEANS**12. Approval**

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Samantha DENIERE	
Function:	Data Management Team	
Date:	28/10/2015	
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:		