

Product
 Specification: CUT GREEN BEANS 3-4 CM
 4X2,5 KG OERLEMANS
 Item Number: 313130
 Start Date: 17/02/14



1. PRODUCT DESCRIPTION

Cut green beans 3-4 cm, deep-frozen.

2. PRODUCT COMPOSITION

Green beans : 100%

3. DECLARATION OF INGREDIENTS

Green beans.

4. PROCESS

Directly after the harvest the green beans are washed, snibbed, cut, blanched, individually quick frozen and packed.

5. SENSORY CHARACTERISTICS

Colour : uniform green, with some tolerance
 Odour : fresh
 Taste : typical, no off flavours
 Texture : tender, not fibrous

6. CHEMICAL CHARACTERISTICS

Peroxidase : positive/negative (+/-)

7. PHYSICAL CHARACTERISTICS

7.1 Grading

Diameter : < 10.5 mm
 Length : 3-4 cm

Sample size: 1 kg

Tolerance	aver/kg	max/kg	meas.method
Length < 15 mm	max 10% wgh	14% wgh	-
Length 40-45 mm	-	-	-
Length > 45 mm	max 5% wgh	8% wgh	-
Total 40-45 + > 45 mm	max 10% wgh	14% wgh	-
Diameter > 10.5 mm	max 15% wgh	19% wgh	wid.si

wid.si = widest side, meas.method = measuring method

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7.2 Defects

Sample size: 1 kg

Character	aver/kg	max/kg
Unsnibbed/stalks attach.	max 3 pcs	5 pcs
EVM	max 2 pcs	3 pcs
Total*1	max 4 pcs	6 pcs
Rotten/unsound/oxydize*2	max 5 pcs	8 pcs
Rust/winddamage*3/etc.	max 5% wgh	8% wgh
Strings*4	absence	-
FEVM	max 0 pcs	1 pcs
Foreign matter	absence	-

attach. = attached

*1 --> Total = unsnibbed beans + EVM.

*2 --> Oxydize: oxydized ends of the beans.

*3 --> Winddamage: scarring caused by the wind.

*4 --> Strings: by breaking a bean, strings are left on the ends.

8. METHOD OF PREPARATION

COMBISTEAMER*: Pre-heat the steamer and cook the deep-frozen product for 15-17 minutes in a perforated cooking dish.

PAN: Add the deep-frozen product to boiling water. Bring back to the boil and simmer for 8-10 minutes.

MICROWAVE*: Heat the deep-frozen product with a few tablespoons of water in a covered microwave bowl for 15-17 minutes. Stir halfway through the cooking time. The product must be hot before serving.

Season to taste.

*Cooking times are guidelines, depending on the power of the device and the quantity of product.

9. SHELF LIFE, STORAGE AND TRANSPORT

Shelf life from production : 24 months
Shelf life from delivery : min. 6 months
Storage : colder than -18°C
Transport : colder than -18°C

10. PACKAGING AND LABELING

The product is supplied in packaging which applies to the current EU legislation concerning food contact packaging material and labeling.

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11. LEGAL DEMANDS

This product meets all EU food legislation requirements and standards. Pesticides residues and heavy metals are conform the valid EU legislation. In addition this product meets the requirements of the Dutch Food and Drugs Act. This product is not irradiated or genetically modified and does not contain additives or ingredients derived from genetically modified material.

12. MICROBIOLOGICAL VALUES

Total aerobic plate count	:	< 500,000	CFU/g
Coliforms	:	< 1,000	CFU/g
E. coli	:	< 100	CFU/g
Yeasts	:	< 1,000	CFU/g
Moulds	:	< 1,000	CFU/g
Staphylococcus aureus	:	max. 100	CFU/g
Bacillus cereus	:	< 100	CFU/g
Listeria monocytogenes	:	< 100	CFU/g
Salmonella	:	not detectable	in 25 g

13. AVERAGE NUTRITIONAL VALUES PER 100 g (fresh product)

(Source: Food composition and nutrition tables, Souci, Fachmann and Kraut, 7th edition)

Energy (total)	:	154 kilojoules / 37 kcal
Fat	:	0.2 g
of which saturated fat	:	0.1 g
Carbohydrates	:	5.1 g
of which sugars	:	2.7 g
Dietary fibre	:	1.9 g
Protein	:	2.4 g
Salt	:	< 0.1 g

14. ORIGIN AND HARVEST TIME

Harvest time	:	July-August-September
Origin	:	The Netherlands/Germany

15. ALLERGENS

The allergen information of this product is displayed in a separate allergen list.

16. REMARKS

This product specification is liable to the season and crop.

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INSPIRED BY NATURE

MODIFIED BY: PRODUCT SPECIALIST

DATE: 17-02-2014

APPROVED BY: SR. PRODUCT MANAGER

SIGNED:

DATE:

(original only)