

Product
Specification: LEAF SPINACH
5X1 KG TOPGASTRO
Item Number: 331017
Start Date: 18/07/14



1. PRODUCT DESCRIPTION

Leaf spinach, in oval shaped portions of 60 grams, deep-frozen.

2. PRODUCT COMPOSITION

Spinach : 100%

3. DECLARATION OF INGREDIENTS

Spinach.

4. PROCESS

After the harvest the spinach is washed very thoroughly, blanched, cooled, formed into portions, quick frozen and packed.

5. SENSORY CHARACTERISTICS

Colour : fresh green
Odour : fresh
Taste : typical, no off taste
Texture : tender, not tough, not fibrous, not mushy/slimy

6. CHEMICAL CHARACTERISTICS

Drained weight : min. 80% wgh
Nitrate : max. 2000 ppm
Nitrite : max. 20 ppm
Cadmium : max. 0.2 ppm
Peroxidase : positive/negative (+/-)

7. PHYSICAL CHARACTERISTICS

7.1 Grading

Cut : whole leaf
Stalk length : max. 35 mm
Weight per portion : \pm 60 grams
Leaf/stalk proportion : 80/20

7.2 Defects

Sample size: 1 kg

Character	aver/kg	max/kg
Yellow/brown leaves	max 0.5% wgh	1% wgh
Sand	absence	-
Correct portions *1	min 85% wgh	80% wgh

*1 --> Correct portions are portions of which the oval shape is intact

8. METHOD OF PREPARATION

COMBISTEAMER*: Pre-heat the steamer and cook the deep-frozen portions for 7-9 minutes in a perforated cooking dish.

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PAN: Heat the deep-frozen portions with a few tablespoons of water on low heat. Stir continuously.

MICROWAVE (800W)*: Heat the deep-frozen portions with a few tablespoons of water in a covered microwave bowl for 7-9 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 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.

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) : 91 kilojoules / 22 kcal
Fat : 0.3 g
of which saturated fat : 0.0 g
Carbohydrates : 0.6 g
of which sugars : 0.5 g
Dietary fibre : 2.6 g
Protein : 2.8 g
Salt : 0.2 g

14. ORIGIN AND HARVEST TIME

Harvest time spring : May/June

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Harvest time autumn : September/October
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.

MODIFIED BY: PRODUCT SPECIALIST

DATE: 18-07-2014

APPROVED BY: SR. PRODUCT MANAGER

SIGNED:

DATE:

(original only)