

Product
 Specification: ASPARAGUS WHOLE WHITE
 10X1 KG OERLEMANS
 Item Number: 311004
 Start Date: 29/01/14



1. PRODUCT DESCRIPTION

Whole asparagus 17 cm, all white, deep-frozen.

2. PRODUCT COMPOSITION

Asparagus all white : 100%

3. DECLARATION OF INGREDIENTS

Asparagus all white.

4. PROCESS

After the harvest the ends of asparagus are cut off, peeled, blanched, individually quick frozen and packed.

5. SENSORY CHARACTERISTICS

Colour : white/cream, with slight green fading of the tips
 Odour : fresh
 Taste : typical, no off flavours
 Texture : not fibrous

6. CHEMICAL CHARACTERISTICS

Peroxidase : positive/negative (+/-)

7. PHYSICAL CHARACTERISTICS

7.1 Grading

Length : 17 cm, tolerance \pm 1 cm, equal length
 Diameter : 16-22 mm, equal thickness

Sample size : 1kg

Tolerance	aver/kg	max/kg	meas.method
< 16 mm	max 5% wgh	8% wgh	rou.meas
> 22 mm	max 5% wgh	8% wgh	rou.meas

meas.method = measuring method, rou.meas = round measure

7.2 Defects

Sample size : 1 kg

Character	aver/kg	max/kg
Peeling rests	max 2 pcs	4 pcs
Dried out	max 3 pcs	5 pcs
Colour deviation/spotted	max 2 pcs	3 pcs
Mechanically damaged	max 2 pcs	3 pcs

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Broken	max 2% wgh	3% wgh
Open tips	max 5 pcs	8 pcs
Green tips	max 2 pcs	3 pcs

8. METHOD OF PREPARATION

Combisteamer*: Pre-heat the steamer and cook the deep-frozen product for 14-16 minutes in a perforated cooking dish.

PAN: Add the deep-frozen product to boiling water. Bring back to the boil and simmer for 6-8 minutes.

MICROWAVE*: Heat the deep-frozen product with a few tablespoons of water in a covered microwave bowl for 14-16 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.

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
Listeria monocytogenes : < 100 CFU/g
Bacillus cereus : < 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)

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Energy (total) : 85 kilojoules / 21 kcal
Fat : 0.2 g
of which saturated fat : 0.0 g
Carbohydrates : 2.0 g
of which sugars : 2.0 g
Dietary fibre : 1.3 g
Protein : 2.0 g
Salt : < 0.1 g

14. ORIGIN AND HARVEST TIME

Harvest time : May-September

Origin : China

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: 29-01-2014

APPROVED BY: SR. PRODUCT MANAGER

SIGNED:

DATE:

(original only)