

Product
 Specification: CARROTS SLIC.CR.CUT15-27
 4X2,5 KG OERLEMANS
 Item Number: 328093
 Start Date: 23/06/14



1. PRODUCT DESCRIPTION

Sliced carrots 15-27 mm, crinckle cut, deep-frozen.

2. PRODUCT COMPOSITION

Carrots : 100%

3. DECLARATION OF INGREDIENTS

Carrots.

4. PROCESS

Directly after the harvest the carrots are washed, peeled, cut, blanched, individually quick frozen and packed.

5. SENSORY CHARACTERISTICS

Colour : orange
 Odour : fresh
 Taste : typical, no off taste
 Texture : tender, not fibrous, not tough

6. CHEMICAL CHARACTERISTICS

Peroxidase : positive/negative (+/-)

7. PHYSICAL CHARACTERISTICS

7.1 Grading

Cut : crinckle
 Thickness : ± 6 mm
 Diameter : 15-27 mm

Sample size: 1kg

Tolerance	aver/kg	max/kg	meas.method
Diameter < 15 mm	max 5% wgh	8% wgh	sm.dia
Diameter > 27 mm	max 5% wgh	8% wgh	sm.dia
Thickness > 10 mm	max 2 pcs	3 pcs	-

meas.method = measuring method, sm.dia = smallest diameter

7.2 Defects

Sample size: 1 kg

Character	aver/kg	max/kg
> 50% yellow faded	max 3 pcs	5 pcs
Insectdamage/worm damage	max 2 pcs	3 pcs

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Diseased/rotten	max 2 pcs	3 pcs
Green/defects > 5 mm	max 15 pcs	19 pcs

8. METHOD OF PREPARATION

COMBISTEAMER*: Pre-heat the steamer and cook the deep-frozen product for 10-12 minutes in a perforated cooking dish.

PAN: Add the deep-frozen product to boiling water. Bring back to the boil and simmer for 5-7 minutes.

MICROWAVE*: Heat the deep-frozen product with a few tablespoons of water in a covered microwave bowl for 10-12 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
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) : 138 kilojoules / 33 kcal

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Fat : 0.2 g
of which saturated fat : 0.0 g
Carbohydrates : 4.8 g
of which sugars : 4.8 g
Dietary fibre : 3.6 g
Protein : 1.0 g
Salt : 0.2 g

14. ORIGIN AND HARVEST TIME

Harvest time : September - December
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: 23-06-2014

APPROVED BY: SR. PRODUCT MANAGER

SIGNED:

DATE:

(original only)