

Product
Specification: SOUP VEGETABLES 10-MIX
4X2,5 KG OERLEMANS
Item Number: 591104
Start Date: 07/10/14



1. PRODUCT DESCRIPTION

Soup vegetables is a deep-frozen vegetable mixture, containing 9 different vegetable components.

2. PRODUCT COMPOSITION

22% Carrots (328143)
17% Cauliflower 5-15 mm (312161)
16% Cut green beans (313221)
10% Turnip strips (319061)
10% Leek 10 mm green/white (322081)
10% Celery cubes 10 mm (326032)
5% Leaf celery IQF (323052)
5% Peas MF, TM>165 (317186)
5% Parsleyleaf IQF (323049)

3. DECLARATION OF INGREDIENTS

Carrots, cauliflower, cut green beans, turnip, leek, celery, leafcelery, peas, parsley.

4. TECHNOLOGY

The ingredients are deep-frozen mixed and packed.

5. SENSORY CHARACTERISTICS

Colour	:	like each individual ingredient
Odour	:	typical fresh
Taste	:	typical, no off taste
Texture	:	firm, as each individual ingredient

6. CHEMICAL CHARACTERISTICS

For the chemical characteristics the specification of the individual vegetable component is referred to.

7. PHYSICAL CHARACTERISTICS

For the physical characteristics the specification of the individual vegetable component is referred to.

8. METHOD OF PREPARATION

PAN: Let the deep-frozen soupvegetables simmer in the soup for 6-8 minutes until they are cooked.

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.

Product
Specification: SOUP VEGETABLES 10-MIX
4X2,5 KG OERLEMANS
Item Number: 591104
Start Date: 07/10/14



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	:	<	5,000,000 CFU/g
Coliforms	:	<	10,000 CFU/g
E. coli	:	<	100 CFU/g
Yeasts	:	<	5,000 CFU/g
Moulds	:	<	5,000 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 (calculated)

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

Energy (total)	:	148 kilojoules / 35 kcal
Fat	:	0.3 g
of which saturated fat	:	0.1 g
Carbohydrates	:	4.4 g
of which sugars	:	2.9 g
Dietary fibre	:	3.3 g
Protein	:	2.1 g
Salt	:	< 0.1 g

14. ORIGIN AND HARVEST TIME

This information is displayed in the product specification of the individual ingredients.

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.

Product

Specification: SOUP VEGETABLES 10-MIX
4X2,5 KG OERLEMANS

Item Number: 591104

Start Date: 07/10/14



INSPIRED BY NATURE

MODIFIED BY: PRODUCT SPECIALIST
DATE: 07-10-2014

APPROVED BY: SR. PRODUCT MANAGER
SIGNED:
DATE:
(original only)