

Product
Specification: RED CABBAGE WITH APPLE
4X2,5 KG OERLEMANS
Item Number: 318084
Start Date: 07/01/15



1. PRODUCT DESCRIPTION

Red cabbage with apple and herbs, in portions, deep-frozen.

2. PRODUCT COMPOSITION

Red cabbage : 65%
Water
Sugar
Apple : 6%
Vinegar
Corn starch modified
Salt
Citric acid: E330
Herbs and spices (cinnamon)

3. DECLARATION OF INGREDIENTS

Red cabbage (65%), water, sugar, apple (6%), vinegar, modified starch (corn), salt, citric acid: E330, herbs and spices (cinnamon).

4. PROCESS

Directly after harvest the outer leaves are removed from the red cabbage, the red cabbage is cut, blanched, the apple and the spice-mix are added and mixed, cooled, frozen into portions, packed and stored.

5. SENSORY CHARACTERISTICS

Colour : violet red
Odour : characteristic, spicy sweet
Taste : typical, spicy, sweet
Texture : vivid, not mushy or slimy

6. CHEMICAL CHARACTERISTICS

Peroxidase : positive/negative (+/-)

7. PHYSICAL CHARACTERISTICS

7.1 Grading

Cut : 8 mm
Weight per portion : \pm 20 grams

7.2 Defects

Sample size : 1 kg

Character	aver/kg	max/kg
Discoloured	max 2% wgh	3% wgh
Correct portions*	min 70% wgh	64% wgh

* 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

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7-9 minutes in a perforated cooking dish.

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 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 PRODUCT

(Source: Oerlemans Foods Nederland B.V., nutritional value file)

Energy (total) : 243 kilojoules / 58 kcal
Fat : 0.2 g
of which saturated fat : < 0.1 g
Carbohydrates : 11.9 g
of which sugars : 11.9 g
Dietary fibre : 2.3 g
Protein : 0.9 g
Salt : 0.6 g

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14. ORIGIN AND HARVEST TIME

Harvest time : September - October
Origin : The Netherlands

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: 07-01-2015

APPROVED BY: SR. PRODUCT MANAGER

SIGNED:

DATE:

(original only)