1. DESCRIPTION: whole leaf bietola, frozen portions of 15g or 30 g

2. INGREDIËNTS: 100% whole leaf bietola

3. TECHNOLOGY: Immediately after cropping the bietola is cleaned thoroughly, handsorted, blanched and shock frozen in portions of +/- 15 or 30 grams.

4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:
Colour: even green colour
Taste : typical and fresh taste, no strange taste;
Smell : pleasantly fresh, no strange smell
Consistence : soft, not fibrous, not tough

5. PHYSICAL/CHEMICAL CHARACTERISTICS:
Dry matter: min. 6,5%
Drip out weight: min. 65%

6. SORTING :
Whole leaf

7. DEFECTS:

	av/kg	**max/kg**
Foreign objects	0 pieces	0 pieces
Yellow, coloured leaf	almost free of	almost free of
Stem amount /leaf	30% weight.	36% weight
Sand	0,1%	max. 0,2%
Disease, Insects	none	none
Ice as part of a portion	3% weight	5% weight

8. STANDARDS :
The raw materials used have to meet with all legal clauses, taking into account foreign legislation. Production takes place under the best possible circumstances whereas hygiene is concerned and has to be protected against all possible quality reducing influences.
This product is not genetically modified and does not contain additives obtained from genetic modification.
Also the vegetable don't contain pesticides, fertilize residues and heavy metal residues higher than the European law.

9. PREPARATION : Cook the deep-frozen bietola block in a bit of salt water during 10 to15 min. When defrosted, do not freeze again.

10. STORAGE AND TRANSPORT: Stocking at minimum –18°C, transport at minimum – 18°C

11. PACKING AND LABELLING:
Expiry date: 24 months
Preservation**:** Refrigerator: (2à4°C): 24h; * -6°C: 1 week ; ** -12°C: 1 month; ***-18°C: see expiry date
Packing**:** In 24x450 g, 24x400g, 10x1kg, 4x2,5kg, 2x5kg, 1x20kg, octobins, totes or according customers request.
Labelling**:** Product name, net to weight, expire date, amount per box, production code or following the specifications of the customer.
Primary packaging is food grade.
Packaging waste conform 97/129/EC:
Film: LDPE: 4 - plastic collection
Carton: PAP: 20 - paper collection
Tape: PP: 5 - plastic collection
Box – and pallet label: PAP: 22 - paper collection
Wooden pallet: FOR: 50
Shrink wrap: LDPE: 4 - plastic collection
Follow the rules of your municipality.

12. NUTRITIONAL VALUE (per 100g): (*Source: Nutrition tables)*
Energy :62 kJ/15 kcal
Fats: 0,5 g
Saturated fatty acids: 0,1 g
Carbohydrate: 0,7 g
Sugar: 0,4 g
Protein: 1,9 g
Fiber: 1,3 g
Salt: 0,015 g (Coming from Sodium)

13. PARTICULARITIES :

Origin: Belgium, France and The Netherlands

Cropping period : June

14. MICROBIOLOGICAL STANDARDS

Parameter	Target	Maximum	Method
Total aerobic count	< 500.000/g	*< 1.500.000/g*	ISO 4833
Total coliforms	< 1.000/g	< 5.000/g	ISO 4832
Escherichia coli	< 10/g	< 100/g	ISO 16649-2
Bacillus cereus	<100/g	<100/g	AFNOR BRD 07/26-22/03
Staphylococcus aureus	< 10/g	< 100/g	ISO 6888-2
Moulds	< 500/g	< 1.000/g	ISO 21527-1/2
Yeasts	< 1.000/g	< 5.000/g	ISO 21527-1/2
Salmonella	*Absent/25g*	*Absent /25g*	AFNOR BRD -07/11-12/05
Listeria monocytogenes	*Absent /25g*	*<100/g*	AFNOR BRD -07/16-01/09

15. ALBA LIST

Based on the LeDa-allergenlist (previous ALBA)

Explanation
Indicates when one of the following allergens occurs in the recipe or in one of the ingredients. In case of possible cross-contamination, the allergen is not present in the recipe but cross-contamination cannot be fully excluded by the process.

Nr Allergen	Not Present in recipe	Present In recept	Possible cross-contamination
1. Cereals containing gluten (wheat, spelt, khorasan wheat/kamut, rye, barley, oats)	X		
2. Crustaceans	X		
3. Eggs	X		
4. Fish	X		
5. Peanuts	X		
6. Soybeans	X		
7. Milk (including lactose)	X		
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	X		
9. Celery			X
10. Mustard	X		
11. Sesame seeds	X		
12. Sulphur dioxide and sulphites at concentration more than 10mg/kg or 10mg/l in terms of the total SO_2.	X		
13. Lupin	X		
14. Molluscs	X		
Other information :			

16. OTHER INFORMATION

The packed product is checked by a metal detector. Sensitivity: Ferrous: 3,5mm; Non-Ferrous:3,5mm; Stainless steel: 4,5mm
The product is from non-GMO sources and not subject to GMO labelling.
The product is not ionized.