1. DESCRIPTION: Cutted mushrooms, IQF shock frozen

2. INGREDIENTS: 100% IQF cutted mushrooms and sulfite (E222) < 10ppm Latin name: *Agaricus bisporus*

3. TECHNOLOGY: Immediately after cropping, the mushrooms are cleaned thoroughly, cutted, dehydrated, IQF shock frozen, sived and packed.

4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:
Colour: white to cream, not dark
Taste : typical, no strange taste
Smell : pleasantly fresh, no strange smell
Consistence : soft, not tough

5. SORTING:

Nature	Average/ ½ kg	Max/ ½ kg
Thickness slides	7 mm	+/- 1 mm
Maximum head diameter	< 80 mm	10% < 85 mm
Length foot	< 45 mm	5% < 50 mm
Percentage cutted	60 % weight	50 % weight

6. DEFECTS:

Nature	Average/ ½ kg	Max/ ½ kg
Pieces < 10mm	3% weight	--
Open heads	80% weight	85% weight
Frozen together blocks(> 1 cm^3)	< 3% weight	--
Frozen together slides (>2)	0	5
Spots	0% weight	< 3% weight
Vegetable foreign matter	0 pieces	1 piece
Foreign objects	0 pieces	0 pieces
Remains of roots / EVM	≤ 0.1% weight	--

7. STANDARDS :
This product has to meet all EG-standards and norms for food and all legal clauses valid in Belgium. This product is not genetically modified and does not contain additives obtained from genetic modification.

8. PREPARATION : Boil the deep-frozen mushrooms in a bit of salt water for 8 to 10 minutes. Drain for 1 minute. Once defrosted, do not refreeze.

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

10. 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 10x1 kg, 4x2.5 kg
Labelling**:** Product name, net weight, expiry date, units per case, production code or according to the specifications of the customers.
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.

11. NUTRITIONAL VALUE (per 100g): (*Source:* Belgische voedingsmiddelentabel - Nubel*)*
Energy: 45 kJ/ 11 kcal
Fat: 0,0 g
Saturated Fat: 0,0 g
Carbohydrate: 0,4 g
Sugar: 0,2 g
Protein: 2,3 g
Fiber: 1,5 g
Salt: 0,0125 mg (Coming from Sodium)

12. CROPPING PERIOD AND ORIGIN :
Origin: the Netherlands;
Cropping period: during the whole year

13. MICROBIOLOGICAL STANDARDS

Parameter	Target	Maximum	Method
Total aerobic count	< 500.000/g	< 5.000.000/g	ISO 4833
Total coliforms	< 5.000/g	< 50.000/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

14. ALLERGENS
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 :			

15. 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.