1. DESCRIPTION: Minestrone, IQF shock frozen

2. INGREDIENTS:

26%	Carrots 10x10	Latin name: Daucus carota L.
17%	Leek 6mm	Latin name: Allium porrum L.
12%	Potato cubes	Latin name: Solanum tuberosum L.
8%	Tomato cubes	Latin name: Lycopersicon esculentum
7%	cauliflower 5/15	Latin name: Brassica oleracea L. convar. botrytis (L.) ALEF. var. botrytis L.
6%	Celeriac 10x10	Latin name: Apium graveolens L. var. rapaceum
6%	Courgette cubes 10x10	Latin name: Cucurbita pepo L. (var. melopepo)
5%	Cut green beans 12mm	Latin name: Phaseolus vulgaris L.
5%	White cabbage	Latin name: Brassica oleracea L.(convar. capitata) var. alba
3%	Borlotto beans	Latin name: Phaseolus vulgaris L.
3%	Peas	Latin name: Pisum sativum L.
2%	Celery 12mm	Latin name: Apium graveolens L. var. dulce (MILL.) D.C.

3. TECHNOLOGY: Immediately after cropping the vegetables are cleaned thoroughly, blanched, shock frozen, sorted and packed IQF in storage palletainers.

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

5.DEFECTS:
see the specifications of the different ingredients
A defect in the percentage of 5% is allowed

Mixing composition may have a deviation up to 20 weight% of the indicated percentages.

Kind	average/kg	max/kg
Foreign objects	0 pieces	0 pieces
Vegetables foreign matter	0% weight	2% weight

6. 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.
The product don't contain pesticides, fertilize and heavy metal residues higher than the European law.

7. PREPARATION : cook the deep-frozen minestrone in a bit of salt water during 10 to 15 min. When defrosted, do not freeze again.

8. STORAGE AND TRANSPORT: Stocking at minimum -18°C, transport at minimum -18°C

9. 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 24x450g, 24x400g, 10x1kg, 4x2,5kg, 2x5kg, 1x20kg, octobins, totes or according customers request
Labelling**:** Productname, net weight, expiry date, amount per box, production code or according to 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

10. NUTRITIONAL VALUE (per 100g): (Source: Belgische voedingsmiddelentabel - Nubel)
Energy: 118kJ / 28kcal
Fats: 0,0 g
Saturated Fat: 0,0 g
Carbonhydrate: 5,6 g
Surgars: 3,2 g
Protein: 1,4 g
Fiber: 2,5 g

Salt: 0,053 g (Coming from Sodium)

11. CROPPING PERIOD AND ORIGIN :

Leek 6MM	origin:	Belgium	Cropping period :	April September October
Sliced carrots 12/18	origin:	Belgium, the Netherlands, France	Cropping period :	September-November
Potato cubes	origin:	Belgium, the Netherlands, France	Cropping period :	September October November
Cauliflower 5/15	origin:	Belgium	Cropping period :	July/august October/November
Tomato cubes	origin:	Netherlands	Cropping period :	year round
White celery 12 MM	origin:	Belgium, the Netherlands, France	Cropping period :	September/October
Courgette cubes 10 x10	origin:	Belgium	Cropping period :	July August
Celery cubes	origin:	Belgium, the Netherlands, France	Cropping period :	September/October
Borlotto beans	origin:	Belgium, the Netherlands, France	Cropping period :	July August
White cabbage	origin:	Belgium	Cropping period :	November
Cut green beans 12 MM	origin:	Belgium, the Netherlands, France	Cropping period :	August September October
Peas low TM	origin:	Belgium, the Netherlands, France	Cropping period :	June July

12. 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

13. 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	X		

than 10mg/kg or 10mg/l in terms of the total SO_2.			
13. Lupin	X		
14. Molluscs	X		
Other information :			

14. 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.