**1. DESCRIPTION:** leaf spinach, IQF deepfrozen

**2. INGREDIENTS:** 100% leaf spinach portions: Latin name: *Spinacia oleracea L.*

- 15 g (± 5 g)
- 30 g (± 10 g)
- 50 g ( ±10 g)

**3. TECHNOLOGY:** Immediately after cropping the spinach is cleaned thoroughly several times, blanched, shock frozen in portions and packed in storage palettainers.

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

**5. PHYSICAL/CHEMICAL CHARACTERISTICS:**
Dry matter: min. 6,5%
Drip out weight: min. 65%
Nitrate: max. 2000 ppm

**6. SORTING:** Whole leaf

**7. DEFECTS:**

| | Av/kg | Max/kg |
|---|---|---|
| Foreign objects | 0 pieces | 0 pieces |
| Vegetable foreign matter | 0% weight | 2 % weight |
| Yellow, discoloured leaf | almost free of | |
| Proportion stem/leaf | 30 % weight | 36 % weight |
| Sand | 0,1% weight | 0,2% weight |
| Disease, Insects | none | none |
| Agglomerations of 2 à 3 portions | 1 piece | 3 pieces |

**8. 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.
Also the vegetable don't contain pesticides, fertilize residues and heavy metal residues higher than the European law.

**9. PREPARATION :** Defrost the deep-frozen leaf spinach portions on a small fire without adding water. 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 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.

**12. NUTRITIONAL VALUE (per 100g):** (*Source:* Belgische voedingsmiddelentabel - Nubel*)*
Energy : 62 kJ/15 kcal
Fat: 0,5 g
Saturated fatty acid: 0,1 g
Carbohydrate: 0,7 g
Sugar: 0,4 g
Proteïne: 1,9 g
Fiber: 1,3 g
Salt: 0,015 g (Coming from Sodium)

**13. CROPPING PERIOD AND ORIGIN :**
Origin: Belgium, France, The Netherlands and Germany
Cropping period : April-May-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. 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 : | | | |

**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.