

<i>Ctry of manuf.</i>	France, Belgium	<i>Style</i>	Blanched, IQF, Portions, whole leaf, WATER KNIFE CUT
<i>Variety</i>	Spinacia oleraceae L.	<i>Size</i>	50G
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	24 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	93,900 kJ
Crustaceans	-	Energy	22,500 kcal
Eggs	-	Fat	0,500 g
Fish	-	Saturated Fatty Acids	0,100 g
Peanuts	-	Carbohydrates	0,600 g
Soybeans	-	Sugars	0,100 g
Milk	-	Fibers	2,200 g
Nuts	-	Proteins	2,800 g
Celery	-	Salt	0,050 g
Mustard	-	Sodium	20,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Pallet Configuration							
EURO Pallet		Net. 630,000 KG		Gross 699,250 KG		Height 1 900 MM	
#Layer/pal.	#Box/layer	#Box/pal.		Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
7	9	63		10	10,750	4	2,500
Box height	240,00 mm	Box length	390,00 mm	Box width	250,00 mm		
EAN box	5410355328028			EAN CU	5410355328011		
HS code	0710300000						

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.

Production Control			
HACCP	A HACCP plan has to be implemented.		
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)		
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)		
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"		
Declaration			
spinach			
Preparation method			
Cook from frozen. Prepare as fresh vegetables with reduced cooking time. Add salt and spices to your own taste.			
Composition			
Code	Description	Country of origin	Amount
15489	spinach	France, Belgium, Netherlands, Germany	100%

PHYSICAL QUALITY

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	/1000G				0
Foreign EVM	Any non-toxic vegetable material not of the parent plant	/500G	PC			2
EVM Sand	Any loose sand or grit	/500G	M%			0.10
EVM Flower	Flower of the spinach plant	/500G	PC			2
EVM Root	Root, not cut plant	/500G	PC			1
Stem/leave ratio	Tested on 1 kg of fresh spinach	/1000G	M%			20
Colour physical	Leaves which are yellow due to over maturity or other reasons	/500G	PC			5
Colour physical	Leaves which are brown	/500G	PC			1

ORGANOLEPTIC QUALITY

Insp. char	Description
Colour	Uniform fresh green, Some paler or yellowish colours permitted
Odour	Fresh typical of the product no #off# or sour taints
Flavour	Good fresh characteristic of the product. No spoilt or #off #musty taints or flavours
Texture	Good uniformly tender without tough fibrous core pieces

MICROBIOLOGICAL STANDARDS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Total Plate Count		CFU/G			50000	500000
Enterobacteriaceae		CFU/G			100	1000
E.coli		CFU/G			10	100
Listeria mono.		CFU(25)G			0	10
Salmonella		CFU/25G			0	0



PRODUCT SPECIFICATION

Material 26599

V-spinach-leaf WKC-4X2,5KG

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CHEMICAL QUALITY

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
nitrates			PPM			2000
Nitrites			PPM			20