



PRODUCT SPECIFICATION

Material 2707

V-carrot-cube 10mm-10KG

Date : 25.03.2022

PAGE : 1 / 4

<i>Ctry of manuf.</i>	Belgium, France, Poland	<i>Style</i>	Blanched, Dices, IQF
<i>Variety</i>	Daucus carota L.	<i>Size</i>	10 X 10 X 10MM
<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	146,300 kJ
Crustaceans	-	Energy	34,800 kcal
Eggs	-	Fat	0,000 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	6,700 g
Soybeans	-	Sugars	6,500 g
Milk	-	Fibers	3,200 g
Nuts	-	Proteins	0,400 g
Celery	-	Salt	0,095 g
Mustard	-	Sodium	38,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Pallet Configuration							
EURO Pallet		Net. 900,000 KG		Gross 989,500 KG		Height 2 350 MM	
#Layer/pal.	#Box/layer	#Box/pal.	Box height	Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
10	9	90	210,00 MM	10	10,750	1	10

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"



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PAGE : 2 / 4

Declaration			
carrots			
Composition			
Code	Description	Country of origin	Amount
	Carrots	Belgium, Netherlands, France, Poland, Germany	100 %



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PAGE : 3 / 4

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Three or more pieces welded together which cannot be separated without damage	/1000G	PC			10
Colour physical	Any die with greening > 50 % surface area	/250G	PC			6
Colour physical	Any piece of carrot showing a different colour than the majority of the sample.	/250G	PC			1
EVM	Any non-toxic vegetable material from the parent plant	/1000G	PC			0
Foreign EVM	Any non-toxic vegetable material not of the parent plant	/1000G	PC			0
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	/1000G	PC			0
Major Blemish	Any die with discoloured [other than green] areas >6mm	/250G	PC			1
Minor Blemish	Any die with discolouration >2mm but < 6mm [other than greening]	/250G	PC			6
Over Size	Any piece which does NOT pass through a 16mm squared sieve	/250G	M%			3
Under Size	Any piece which passes through a 8mm squared sieve	/250G	M%			5

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Colour: Uniform fresh orange, typical of the variety.
Flavour	Flavour: Good fresh, characteristic of the product. No spoilt or "off" musty taints or flavours.
Odour	Odour: Fresh, typical for the product. No "off" or sour taints.
Texture	Texture: Good uniformly tender & crunchy without tough or fibrous or excessively soft or soggy pieces.

MICROBIO CHARACTERISTICS

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



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PAGE : 4 / 4

Salmonella		CFU/25G			0	0
Total Plate Count		CFU/G			50000	500000

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit