

<b>Uitgifte:</b> 30/01/2024	<b>Spec. finished product: CARROT STRIPS</b>	<b>SP 03 V18</b> Page 1 / 3
Gewijzigd: F. Loontjens	Reden: jaarlijkse herziening specificaties	Goedgekeurd: L. Lecluyse

**1. DESCRIPTION:** carrot strips, IQF shock frozen.

**2. INGREDIENTS:** 100% carrot strips Latin name: *Daucus carota L.*

**3. TECHNOLOGY:** Immediately after cropping the carrots are cleaned thoroughly, steam peeled, cut, flash blanched, shock frozen, sorted and packed IQF in storage paletainers.

**4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:**

Colour: orange-red;

Taste : typical and fresh taste, no strange taste;

Smell : pleasantly fresh, no strange smell ;

Consistence : soft, not fibrous, not tough

**5. SORTING:**

<b>Length</b> : 55mm		
<b>Diamètre</b> : 4 mm x 4 mm x 55mm	<b>Average/kg</b>	<b>Max/kg</b>
> of < required calibre	10% gew.	14% gew.

**6. DEFECTS:**

	<b>Av/kg</b>	<b>Max/kg</b>
Foreign objects	0 pcs	0 pcs
Vegetable foreign matter	0 % weight	2 % weight
Not unheaded	5 pcs	8 pcs
> 50% yellow colored	2 pcs	3 pcs
Black spots	10 pcs	15 pcs
Disease / rotten / black	3 pcs	5 pcs
Cleaning defects, green > 5 mm	10 pcs	14 pcs
Broken	25 pcs	31 pcs
Damage caused by insects	2 pcs	3 pcs

**7. STANDARDS :**

The raw materials used have to meet with all legal clauses, taking into account foreign legislation. Production takes place under the best possible circumstances whereas hygiene is concerned and has to be protected against all possible quality reducing influences.

This product is not genetic 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.

**8. PREPARATION :** Cook the deep-frozen carrot strips in a bit of salt water during 8 to10 min. When defrosted, do not froze again.

**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 24x400/450 g, 10x1kg, 4x2,5kg, 2x5kg, 1x15kg, 1x20kg, octobins, totes or according customers request

Labelling: Product name, net weight, expire date, amount per box, production code or following 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.

**11. NUTRITIONAL VALUE (per 100g):** (Source: Belgische voedingsmiddelentabel - Nubel)

Energy : 119 kJ/ 28 kcal

Fats: 0,0 g

Saturated Fat: 0,0g

Carbonhydrate: 6,7g

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Sugars: 6,5g  
Protein: 0,4 g  
Fiber: 3,2 g  
Salt: 0,095 g (Coming from Sodium)

## 12. PARTICULARITIES :

Origin: Belgium, France and the Netherlands  
Cropping period : November – December - January

## 13. 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
<i>Escherichia coli</i>	< 10/g	< 100/g	ISO 16649-2
<i>Bacillus cereus</i>	<100/g	<100/g	AFNOR BRD 07/26-22/03
<i>Staphylococcus aureus</i>	< 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
<i>Salmonella</i>	Absent/25g	Absent /25g	AFNOR BRD -07/11-12/05
<i>Listeria monocytogenes</i>	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 receipt	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 <sub>2</sub> .	X		
13. Lupin	X		
14. Molluscs	X		
Other information :			

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#### 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.