

<b>Uitgifte:</b> 20/03/2023	<b>Spec. finished product : WHOLE BEANS (BZF, BF, BMF)</b>	<b>SP 03 V21</b> Pg 1/2
Gewijzigd: A. Geldof	Reden: Jaarlijkse herziening specificaties	Goedgekeurd: L. Lecluyse

**1. DESCRIPTION:** whole green beans, IQF shock frozen (very fine, fine, medium fine)

**2. INGREDIENTS:** 100% whole beans – Latin name: *Phaseolus vulgaris L.*

**3. TECHNOLOGY:** Immediately after cropping the beans are cleaned thoroughly, the tops are removed, the beans are cut, blanched, shock frozen and packed IQF in storage palletainers.

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

Colour: even green

Taste : typical, no strange taste

Smell : pleasantly fresh, no strange smell

Consistence : not tough

**5. SORTING:**

	<b>Average/kg</b>	<b>Max/kg</b>
<b>Length &lt; 6 cm</b>	<b>40% weight</b>	<b>50% weight</b>
of which < 4 cm	20% weight	25% weight
of which < 2,5 cm	5% weight	7% weight
<b>&gt; or &lt; required diameter :</b>	<b>10% weight</b>	<b>14% weight</b>
Very fine (VF): 6,5 - 8 mm; Fine (F): 8 - 9 mm; Medium fine (MF): 8 - 10,5 mm		

**6. DEFECTS:**

	<b>Av/kg</b>	<b>Max/kg</b>
Beans with top not removed	5 pieces	8 pieces
Foreign objects	0 pieces	0 pieces
Vegetable foreign matter	0% weight	2% weight
Oxidised ends	5 pieces	8 pieces
Blemishes > 2 cm	1 piece	2 pieces
Rusty spots, wind damage	5 % weight	max. 8 %

**7. 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.

**8. PREPARATION :** Cook the deep-frozen beans in a bit of salt water for 10 to 15 minutes. Once defrosted, do not refreeze.

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

**10. PACKING AND LABELLING:**

Expiry date: 24 months

Preservation: Refrigerator: (2-4°C): 24h; \* -6°C: 1 week; \*\* -12°C: 1 month; \*\*\*-18°C: see expiry date

Packing: In 24x450 g, 24x400 g, 10x1kg, 4x2,5kg and 1x20kg, octobins, totes or according to customer 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.

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

Energy : 100 kJ / 24 kcal

Fats: 0,1 g

Saturated fat: 0,1 g

Carbohydrate: 3,7 g

Sugars: 1,0 g

Protein: 2,0 g

Fiber: 4,4g

Salt: 0,028 g (coming from Sodium)

<b>Uitgifte:</b> 20/03/2023	<b>Spec. finished product : WHOLE BEANS (BZF, BF, BMF)</b>	<b>SP 03 V21</b> Pg 2/2
Gewijzigd: A. Geldof	Reden: Jaarlijkse herziening specificaties	Goedgekeurd: L. Lecluyse

## 12. CROPPING PERIOD :

Origin: Belgium, France and the Netherlands

Cropping period : August - September - October

## 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 :			

## 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.