



PRODUCT SPECIFICATION

Material 2741

V-sweet potato-cube 15mm-10KG

Date : 25.04.2022

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<i>Ctry of manuf.</i>	Spain	<i>Style</i>	Blanched, Dices, IQF
<i>Variety</i>	Ipomoea batatas L.	<i>Size</i>	15 X 15MM
<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	460,700 kJ
Crustaceans	-	Energy	109,400 kcal
Eggs	-	Fat	0,600 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	21,000 g
Soybeans	-	Sugars	3,000 g
Milk	-	Fibers	7,000 g
Nuts	-	Proteins	1,500 g
Celery	-	Salt	0,013 g
Mustard	-	Sodium	5,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Pallet Configuration							
EURO Pallet		Net. 720,000 KG		Gross 796,000 KG		Height 1 350 MM	
#Layer/pal.	#Box/layer	#Box/pal.	Box height	Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
8	9	72	140,00 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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Declaration			
Sweet potato			
Composition			
Code	Description	Country of origin	Amount
	SWEET POTATO	Spain	100 %



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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	M%			3
EVM	Any non-toxic vegetable material from the parent plant, including leaves, roots and outer skin.	/1000G	PC			2
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
Gross Blemish	Any die with a black/dark brown/decomposed area > 33 % of the surface area	/500G	PC			2
Major Blemish	Any die with discoloured areas >5mm in the longer dimension. Pieces with a yellow border are not considered as a defect	/500G	PC			5
Minor Blemish	Any die with discolouration >2mm but < 5mm. Pieces with a yellow border are not considered as a defect	/500G	PC			10
Over Size	Any piece of potato with longest dimension >25mm (weight > 6g)	/500G	M%			10
Under Size	Any pieces of potato which is <10mm in its longest dimension	/500G	M%			10

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Colour: Uniform fresh red-orange colour, typical of the variety. No dark brown, black or grey tones.
Flavour	Flavour: Good fresh, characteristic of the product. No spoilt or "off" musty taints or flavours.
Odour	Odour: Fresh, typical of the product. No "off" or sour taints.
Texture	Texture: Good uniformly tender without hard or excessively soft or soggy dices (50% blanching).

MICROBIOLOGICAL 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
Salmonella		CFU/25G			0	0



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Total Plate Count		CFU/G			50000	500000
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CHEMICAL CHARACTERISTICS

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