

## V-sweet potato-cube 15mm-10KG

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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.		Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
8	9	72		10	10,750	1	10
<b>Box height</b>	140,00 mm	<b>Box length</b>		<b>Box width</b>			
<b>EAN box</b>		5410355317404					
<b>HS code</b>		0714209000					

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.



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Material 2741

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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			
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
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	/1000G	PC			0
Foreign EVM	Any non-toxic vegetable material not of the parent plant	/1000G	PC			0
EVM	Any non-toxic vegetable material from the parent plant, including leaves, roots and outer skin.	/1000G	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
Gross Blemish	Any die with a black/dark brown/decomposed area > 33 % of the surface area	/500G	PC			2

### ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Uniform fresh red-orange colour, typical of the variety. No dark brown, black or grey tones.
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 hard or excessively soft or soggy dices (50% blanching).

### MICROBIOLOGICAL CHARACTERISTICS

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



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Salmonella		CFU/25G			0	0
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### CHEMICAL CHARACTERISTICS

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