

# RAW MATERIAL SPECIFICATION

Material 12593

## V-spinach-chopped 15g-4X2.5KG

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<i>Origin</i>	France, Belgium, Germany, Netherlands	<i>Style</i>	Mini-portions chopped, IQF, Blanched
<i>Variety</i>	Spinacia oleraceae L.	<i>Size</i>	15G
<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	93,900 kJ
Crustaceans	-	Energy	22,500 kcal
Eggs	-	Fat	0,500 g
Fish	-	Saturated Fatty Acids	0,100 g
Peanuts	-	Carbohydrates	0,600 g
Soybeans	-	Sugars	0,100 g
Milk	-	Fibers	2,200 g
Nuts	-	Proteins	2,800 g
Celery	-	Salt	0,050 g
Mustard	-	Sodium	20,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

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: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces #in-pack" min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel
Temperature checks	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)
Weight Control Checks	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"

Declaration	
spinach	

Composition			
Composition Code	Description	Country of origin	Amount

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Composition			
Composition Code	Description	Country of origin	Amount
	Spinach	Belgium, Netherlands, France, Germany	100%

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### PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Broken	Broken: Any portion with a weight < 5g	/500G	M%	0	0	5
Colour physical	Any brown leaves	/500G	PC	0	0	2
EVM Flower	Flowers of the spinach plant	/500G	PC	0	0	3
EVM Sand	EVM Sand: Any loose sand or grit, insoluble in HCl-solution	/500G	M%	0	0	0.10
EVM	EVM: Any vegetable material from the parent plant other than spinach leaf eg root stem	/500G	PC	0	0	2
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the parent plant	/500G		0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/500G		0	0	0
Stem/leave ratio	Stem/leave ratio: Tested on 1 kg of fresh spinach	/1000G	M%	0	25	40
Total Blemish	Total Blemish: Any discolored or blemished leaves	/500G	PC	0	0	20

### ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh green, Some paler or yellowish colours permitted			0	OK/NOK	0
Flavour	Flavour: Good fresh characteristic of the product. No spoil or #off #musty taints or flavours			0	OK/NOK	0
Odour	Odour: Fresh typical of the product no #off" or sour taints			0	OK/NOK	0
Texture	Texture: Good uniformly tender without tough fibrous core pieces			0	OK/NOK	0

### MICROBIOLOGICAL CHARACTERISTICS

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

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Total Plate Count		CFU/G		0	0	500000
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### CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Dry Matter			%	8	0	0
Nitrates			PPM	0	0	2000
Nitrites			PPM	0	0	20