

Product
 Specification: BUTTON SPROUTS 15-22MM
 4X2,5 KG OERLEMANS
 Item Number: 324010
 Start Date: 20/05/14



1. PRODUCT DESCRIPTION

Brussels sprouts 15-22 mm, deep-frozen.

2. PRODUCT COMPOSITION

Sprouts : 100%

3. DECLARATION OF INGREDIENTS

Sprouts.

4. PROCESS

Directly after the harvest the sprouts are sorted, washed, blanched, individually quick frozen and packed.

5. SENSORY CHARACTERISTICS

Colour : green
 Odour : fresh, sort typical
 Taste : typical, no off taste
 Texture : tender, butts not fibrous

6. CHEMICAL CHARACTERISTICS

Peroxidase : positive/negative (+/-)

7. PHYSICAL CHARACTERISTICS

7.1 Grading

Diameter : 15-22 mm

Sample size : 1 kg

Tolerance	aver/kg	max/kg	meas.method
< 15 mm	max 5% wgh	8%wgh	wid.dia
> 22 mm.	max 5% wgh	8%wgh	wid.dia

wid.dia = widest diameter, meas.method = measuring method

7.2 Defects

Sample size: 1 kg

Character	aver/kg	max/kg
Yellow/faded	max 10% wgh	14% wgh
Minor spotted 2-5 mm	max 10% wgh	14% wgh
Minor insectdam. 2-5 mm	max 10% wgh	14% wgh
Total minor defects	max 20% wgh	25% wgh

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Loose sprouts	max 2% wgh	3% wgh
Major spotted > 5 mm	max 3% wgh	5% wgh
Major insectdam. > 5 mm	max 8% wgh	11% wgh
Inner rotten	max 2% wgh	3% wgh
Total major defects	max 10% wgh	14% wgh
Half sprouts	max 10 pcs	14 pcs
Major butts > 5 mm	max 5% wgh	8% wgh
Oxidized butts	max 2% wgh	3% wgh
Loose leafs	max 2% wgh	3% wgh
Leaf stalk on sprouts	max 5 pcs	8 pcs
Loos leaf stalks	max 2 pcs	3 pcs
Total leaf stalk	max 5 pcs	8 pcs

insectdam. = insect damage

8. METHOD OF PREPARATION

COMBISTEAMER*: Pre-heat the steamer and cook the deep-frozen product for 7-9 minutes in a perforated cooking dish.

PAN: Add the deep-frozen product to boiling water. Bring back to the boil and simmer for 4-6 minutes.

MICROWAVE*: Heat the deep-frozen product with a few tablespoons of water in a covered microwave bowl for 7-9 minutes. Stir halfway through the cooking time. The product must be hot before serving.

Season to taste.

*Cooking times are guidelines, depending on the power of the device and the quantity of product

9. SHELF LIFE, STORAGE AND TRANSPORT

Shelf life from production : 24 months
Shelf life from delivery : min. 6 months
Storage : colder than -18°C
Transport : colder than -18°C

10. PACKAGING AND LABELING

The product is supplied in packaging which applies to the current EU legislation concerning food contact packaging material and labeling.

11. LEGAL DEMANDS

This product meets all EU food legislation requirements and standards.

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Pesticides residues and heavy metals are conform the valid EU legislation. In addition this product meets the requirements of the Dutch Food and Drugs Act. This product is not irradiated or genetically modified and does not contain additives or ingredients derived from genetically modified material.

12. MICROBIOLOGICAL VALUES

Total aerobic plate count	:	<	500,000	CFU/g
Coliforms	:	<	1,000	CFU/g
E. coli	:	<	100	CFU/g
Yeasts	:	<	1,000	CFU/g
Moulds	:	<	1,000	CFU/g
Staphylococcus aureus	:	max. 100	CFU/g	
Bacillus cereus	:	<	100	CFU/g
Listeria monocytogenes	:	<	100	CFU/g
Salmonella	:	not detectable in 25 g		

13. AVERAGE NUTRITIONAL VALUES PER 100 G (fresh product)

(Source: Food composition and nutrition tables, Souci, Fachmann and Kraut, 7th edition)

Energy (total)	:	186 kilojoules / 45 kcal	
Fat	:	0.3 g	
of which saturated fat	:	0.1 g	
Carbohydrates	:	3.3 g	
of which sugars	:	2.8 g	
Dietary fibre	:	4.4 g	
Protein	:	4.5 g	
Salt	:	<	0.1 g

14. ORIGIN AND HARVEST TIME

Harvest time	:	October - January
Origin	:	The Netherlands/Belgium

15. ALLERGENS

The allergen information of this product is displayed in a separate allergen list.

16. REMARKS

This product specification is liable to the season and crop.

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INSPIRED BY NATURE

MODIFIED BY: PRODUCT SPECIALIST

DATE: 20-05-2014

APPROVED BY: SR. PRODUCT MANAGER

SIGNED:

DATE:

(original only)