

Product  
 Specification: PEPPER STRIPS 3-MIX  
 4X2,5 KG OERLEMANS  
 Item Number: 321005  
 Start Date: 13/05/14



### 1. PRODUCT DESCRIPTION

Sliced peppers 3-coloured mixture red/green/yellow, deep-frozen.

### 2. PRODUCT COMPOSITION

Red peppers : 33%  
 Green peppers : 33%  
 Yellow peppers : 33%

### 3. DECLARATION OF INGREDIENTS

Red peppers, green peppers, yellow peppers.

### 4. PROCESS

Directly after the harvest the kernel is removed from the peppers, the peppers are cut, washed, blanched, individually quick frozen and packed.

### 5. SENSORY CHARACTERISTICS

Colour : red / green / yellow  
 Odour : fresh  
 Taste : typical, no off taste  
 Texture : not tough, tender

### 6. CHEMICAL CHARACTERISTICS

Peroxidase : positive/negative (+/-)

### 7. PHYSICAL CHARACTERISTICS

#### 7.1 Grading

Length : Natural length  
 Width : 5 - 7 mm

Sample size: 1 kg

Tolerance	aver/kg	max/kg
< 2 cm	max 20% wgh	25% wgh
> 12 cm	max 20 pcs	25 pcs

#### 7.2 Defects

Sample size: 1 kg

Character	aver/kg	max/kg
spots 2-6 mm	max 20 pcs	25 pcs
dark spots > 6 mm	max 6 pcs	9 pcs
Seeds	max 20 pcs	25 pcs

Product  
Specification: PEPPER STRIPS 3-MIX  
4X2,5 KG OERLEMANS  
Item Number: 321005  
Start Date: 13/05/14



blok frozen	max 5% wgh	8% wgh
foreign veg. contaminata	max 2 pcs	3 pcs
cracks	max 10% wgh	14% wgh

#### 8. METHOD OF PREPARATION

Add the deep-frozen vegetables to the dish, heat until they are al dente.  
Or thaw out the deep-frozen vegetables in two tablespoons oil on low heat in a frying pan or wok, stir-fry on high heat until all the moisture is evaporated and the vegetables are al dente.

Season to taste.

#### 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. Pesticides residues and heavy metals 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) : 110 kilojoules / 26 kcal  
Fat : 0.2 g  
of which saturated fat : 0.1 g  
Carbohydrates : 2.9 g  
of which sugars : 2.8 g  
Dietary fibre : 3.6 g

Product  
Specification: PEPPER STRIPS 3-MIX  
4X2,5 KG OERLEMANS  
Item Number: 321005  
Start Date: 13/05/14



Protein : 1.1 g  
Salt : < 0.1 g

#### 14. ORIGIN AND HARVEST TIME

Harvest time : September - October - November  
Origin : Spain/Turkey/Serbia

#### 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.

*MODIFIED BY: PRODUCT SPECIALIST*

*DATE: 13-05-2014*

*APPROVED BY: SR. PRODUCT MANAGER*

*SIGNED:*

*DATE:*

*(original only)*