

**PRODUCT SPECIFICATION**

number: 00159
 index: m
 initials: jd
 date: 30/10/2019

IQF WHOLE GREEN BEANS**1. Description**

Product description
 Process description

IQF whole green beans
 The beans are declustered, snibbed, washed several times, **sorted**, blanched and individually quick-frozen.

Latin name

Phaseolus vulgaris

Composition

whole green beans

<u>size</u>	<u>%</u>	<u>geographic origin</u>
< 6,5 mm	100%	Belgium, France, The Netherlands, Germany
6,5-8,0 mm		
8,0-9,0 mm		
9,0-10,5mm		

Legal name

Quick-frozen green beans

Product information

< 6,5 mm = extra fine / 6,5-8,0 mm = very fine / 8,0-9,0 mm = fine / 9,0-10,5 mm = medium fine

Vegetarian/vegan information

The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
Total aerobic mesophile plate count	500 000
E. coli	100
Yeast and moulds	10 000
Coagulase-positive Staphylococci	100
Listeria monocytogenes	10
Salmonella spp.	absent/25g

3. Chemical standards

Heat treatment	blanched
Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 1881/2006 and its modifications
GMO	the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Radiation	the product is not irradiated

4. Sensorial standards

Per 200 g (prepared)	
Colour	characteristic green colour, some minor discoloration from wind damage may be present
Flavour/Odour	characteristic green bean flavour, slightly sweet
Texture	tender, firm but not hard, only stringless varieties are used



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5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	119	kJ	1%	8400
Energy	28	kcal	1%	2000
Fat	0,1	g	< 1%	70
of which saturates	< 0,1	g	< 1%	20
Carbohydrate	3,5	g	1%	260
of which sugars	0,4	g	< 1%	90
Fibre	3,1	g	-	-
Protein	1,8	g	4%	50
Salt	0,08	g	1%	6

Source	Analysis on product as sold
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*Reference intake of an average adult (8400 kJ / 2000 kcal)

6. Allergen information

Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-) or cross contamination is possible (-*)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; except: 1/ wheat based glucose syrups including dextrose, 2/ wheat based maltodextrins, 3/ glucose syrups based on barley, 4/ cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.	-
crustaceans and products thereof	-
eggs and products thereof	-
fish and products thereof; except: 1/ fish gelatine used as carrier for vitamin or carotenoid preparations, 2/ fish gelatine or Isinglass used as fining agent in beer and wine	-
peanuts and products thereof	-
soybeans and products thereof; except: 1/ fully refined soybean oil and fat, 2/ natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, 3/ vegetable oils derived phytosterols and phytosterol esters from soybeans sources, 4/ plant stanol ester produced from vegetable oil sterols from soybean sources	-
milk and products thereof (including lactose); except: 1/ whey used for making alcoholic distillates including ethyl alcohol of agricultural origin, 2/ lactitol	-



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nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof; except: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	-
celery and products thereof	-
mustard and products thereof	-
sesame seeds and products thereof	-
sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
lupin and products thereof	-
molluscs and products thereof	-
Other allergens (according to LeDa-list):	
Beef	-
Pork	-
Chicken	-
Corn/Maize	-
Cacao	-
Legumes/pulses	+
Glutamate (E 620 to E 626)	-
Coriander	-
Carrot	-

7. Definitions of defects

a) Foreign matter

This includes any non-vegetable material like insects, pieces of insect, wood, glass, stones, metal, snails, slugs, etc. and toxic vegetable matter.

b) FEVM: foreign extraneous vegetable matter

This includes any vegetable mater not derived from the bean plant; except toxic vegetable matter.

EVM: extraneous vegetable matter

This includes any vegetable material, other than the bean pod, which is derived from the bean plant, such as pieces of leaf, stalks, unsnibbed stalk ends, etc. EVM is divided into Major EVM and Minor EVM as follows:

c) Major EVM

This includes any large pieces of stalk from the main stem, unconnected 'T' pieces, and part 'T' pieces, or any unsnibbed beans, where the stalk continues to and includes the first knuckle.

d) Minor EVM

This includes any unsnibbed beans (stem ends) with no knuckle or 'T' pieces attached, or any pieces of leaf.

e) Outside calibration

This includes beans with a diameter smaller or bigger than the diameter required. To measure the diameter the beans should be defrosted.

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Short pieces are units which are equal or less than 25 mm in length; this category includes loose seeds.

g) Broken beans

A broken bean is one which is less than 40 mm but greater than 25 mm in length.

h) Mechanical damage

This includes beans which are damaged by mechanical means, pods are split open, crushed or where the ends are frayed.

i) To stringy or fibrous

This includes beans with a very high breakage resistance.

j) Major blemishes

This includes units which are blemished to the extent that the area affected is greater than an equivalent circle of 4mm diameter for extra fine beans or 6 mm for the other sizes.

k) Minor blemishes

This includes units which are blemished to the extent that the area affected is greater than an equivalent circle of 2 mm diameter. Blemishes totalling less than an equivalent circle of 2 mm diameter shall be ignored.

l) Colour variants

This refers to any units where the overall colour is conspicuously different in colour from the normal green of the rest of the sample.

m) Grain/pod ratio

This is the weight of the grains out of 100 g beans.

8. Defects

<u>DEFECTS</u>	<u>TARGET</u>	<u>MAXIMUM</u>
Per 1000 g (frozen)		
a) Foreign matter (number)	0	0
b) FEVM (number)	0	0
c) Major EVM (number)	≤ 1	2
d) Minor EVM (number)	/	/
Total EVM (c+d) (number)	≤ 4	7
Per 500 g (defrosted)		
e) Outside calibration (% by weight)	≤ 15%	20%
Per 500 g (frozen)		
f) Short pieces (% by weight)	≤ 7%	10%
g) Broken beans (% by weight)	/	/
Total f) +g) (% by weight)	≤ 20%	25%
h) Mechanical damage (number)	≤ 15	15
i) to stringy or fibrous (% by weight)	≤ 1%	1%

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Per 500 g (rinsed)		
j) Major blemishes (number of pieces)	≤ 4	10
k) Minor blemishes (number of pieces)	≤ 15	30
Total blemishes j) + k) (number of pieces)	≤ 15	30
l) Colour variants (% by weight)	≤ 4%	8%
Per 100 g (whole beans defrosted)		
m) Grain/pod ratio (% by weight):	-	-
extra fine and very fine	≤ 8	10
other calibrations	≤ 13	16

9. Packaging

Standard packaging options

RETAIL PACKAGING		
Net weight	50 g up to 2500 g	
Packaging	plastic bag / consumer carton box	
Pallet	euro / industry pallet	
INDUSTRY PACKAGING		
Net weight	3 kg up to 18 kg	carton + PE bag
	15 kg - 20 kg - 25 kg	PE bag
	octabins / ½ octabin	
Pallet	euro / industry pallet	

All packaging materials are Food Grade (according to current European legislation).
 The packaging and pallet layout should be agreed with the Ardo Sales Department.
 Alternative packaging options can be discussed.

Lot number	L. LL(L) (BB) YDDD; LL(L) = factory number, (BB) = batch number, Y = year, DDD = day of the year of packing
Best Before	24 months from packing (max. 48 months from freezing)
Storage conditions	max. -18°C

10. Cooking instructions

Cook from frozen. Prepare as fresh vegetables with reduced cooking time. Ensure the product is piping hot before serving. Add spices to your own taste.
 Do not refreeze after defrosting.

11. Picture

No, available on request.



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12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Jonas DEMEDTS	
Function:	Data Management Team	
Date:	30/10/2019	
Signature + stamp:	<p>DUJARDIN FOODS N.V. Zwevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 610 610 BTW: BE 0414.091.812 www.dujardin-foods.com</p> 	
Remarks:		