



SPINACI PORZIONATI 10X1 Kg SWORD



CODICE ARTICOLO	CODICE EAN	PESO BUSTA	BUSTE CARTONE	STRATI	PALLET
11.00.0323	8053853700162	1Kg	10	9	63

CHARACTERISTICS OF THE FINISHED PRODUCT

Category	Deep frozen vegetables																		
Description	Blanched																		
Origin	EU																		
Variety and selection	Spinacia Oleracea L. – Eagle, Puma, Falcon, Alouette, Boa																		
Ingredients	100 % spinach																		
Size/Calibre	Portions: ± 50 g (80 %)																		
	Dry matter content:	minimum 6,0 %																	
	Maximum nitrate:	2000 ppm																	
Nutritional values per 100 g	<table><tr><td>Energetic value</td><td>92 kJ 22 kcal</td></tr><tr><td>Fat</td><td>< 0,5 g</td></tr><tr><td>Of which fatty acids</td><td>0,0 g</td></tr><tr><td>Carbohydrates</td><td>< 0,5 g</td></tr><tr><td>Of which sugars</td><td>< 0,5 g</td></tr><tr><td>Fibres</td><td>2,2 g</td></tr><tr><td>Proteins</td><td>3,1 g</td></tr><tr><td>Salt</td><td>0,05 g</td></tr></table>			Energetic value	92 kJ 22 kcal	Fat	< 0,5 g	Of which fatty acids	0,0 g	Carbohydrates	< 0,5 g	Of which sugars	< 0,5 g	Fibres	2,2 g	Proteins	3,1 g	Salt	0,05 g
Energetic value	92 kJ 22 kcal																		
Fat	< 0,5 g																		
Of which fatty acids	0,0 g																		
Carbohydrates	< 0,5 g																		
Of which sugars	< 0,5 g																		
Fibres	2,2 g																		
Proteins	3,1 g																		
Salt	0,05 g																		
Storage/shelf life	30 months																		
Cooking instructions	Cook from frozen, prepare as fresh vegetables with reduced cooking time. Add salt and spices to your own taste. Never refreeze thawed products.																		
Storage conditions	Freezer	1 week:	* -6 °C																
		1 month:	** -12°C																
		See best before date:	*** -18°C																
	Refrigerator		24 hours																
	Freezer compartment refrigerator		48 hours																

TOLERANCES OF DEFECTS

	Tolerances per 1000 g
Foreign material	absent
Foreign extraneous vegetable material	2 pcs
Mineral pollution	0,1 %
Discoloration (brown or yellow leafs)	3 %
Rest of the roots	1 pcs
Immature leafs	2 pcs
Loose stems	5 pcs

MICROBIOLOGICAL DATA

Cf. microbiological specification SMB_WF/1.1

OTHER CHARACTERISTICS

Irradiation	No
GMO	No
Additives	No
Residues of heavy metals, nitrates	According to European regulations
Residues of pesticides	According to European directives and European regulations

ALLERGENS

Does not contain any allergens

LOT IDENTIFICATION

Traceability till the field

e.g. L8027

L: batch → 8 : 2018 → 027: 27th day of the year

PACKAGING (number of cartons/pal)

10 x 1 kg	4 x 2,5 kg	2 x 5 kg	24 x 450 gr	1 x 20 kg
63	63	63	on demand	33
bag: LDPE-COEX carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170				bag: LDPE-COEX (colour: blue)