



MINISTRONE 10X1 Kg SWORD



CODICE ARTICOLO	CODICE EAN	PESO BUSTA	BUSTE CARTONE	STRATI	PALLET
12.00.0304	8053853700223	1Kg	10	9	72

CHARACTERISTICS OF THE FINISHED PRODUCT

Category	Deep frozen vegetables	
Description	IQF	
Origin	EU	
Variety and selection	Potatoes	Solanum tuberosum L. – Innovator
	Carrots	Daucus carota L. – Carotan, Trafford
	Beans	Phaseolus vulgaris L. – Avalon, Caddilac
	Peas	Pisum sativum L. – Agami, Sherwood, Elise, Bingo
	Tomatoes	Solanum lypopersicum esculentum L. – Marmande
	Courgette	Curcubita pepo L. – Supremo, Preciosa
	Savoy cabbage	Brassica oleracea L. – Wiroso, Nebraska
	Celeriac	Apium graveolens L. – Monarch, Diamant
	Cauliflower	Brassica oleracea L., Botrylis L. – Balboa, Moby Dick, Octopus, Seoul
	Leek	Allium porum L. – Albana, Sevilla, Volta, Kenton
	Onion	Allium cepa L. – Hygro
	Turnip	Brassica rapa, esculenta L. – Armand
	Parsley	Petroselinum sativum
	Borlotti beans	
Ingredients	14,4 % diced potatoes	5,6 % savoy cabbage
% minimum	11,2 % diced carrots	4,8 % cut leek
	8 % broken beans	3,2 % cauliflower
	6,4 % peas	2,4 % Borlotti
	6,4 % diced tomatoes	1,6 % onion rings
	6,4 % courgettes	1,6 % parsley
	6,4 % diced celeriac	1,6 % turnip
Size/Calibre	Potatoes, tomatoes, courgettes, turnip, celeriac, carrots: 10x10x10 mm	
	Broken beans	25 mm
	Peas	< 9,3 mm
	Savoy cabbage	cut: 20 x 20 mm
	Cauliflower	8-15 mm
	Borlotti beans	not calibrated
	Cut leeks	20 mm (50 % white, 50 % green)
	Onion rings	4-6 mm
	Parsley	fine

Nutritional values per 100 g

Energetic value	176 kJ 42 kcal
Fat	< 0,5 g
Of which fatty acids	< 0,1 g
Carbohydrates	6,6 g
Of which sugars	2,2 g
Fibres	3,0 g
Proteins	2,0 g
Salt	0,07 g

Storage

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

POTATOES, CARROTS, TOMATOES, COURGETTES, TURNIP, CELERIAC

Discolouration (≥ 50 % of the surface)	5 % by count
Wooden or spotted pieces	10 %
Foreign extraneous vegetable material	absent

BEANS, BORLOTTI BEANS

Small blemishes (between 2-6 mm)	12 %
Large blemishes (> 6 mm)	6 %
Stems	2 %

PEAS

Yellow peas	2 %
Damaged peas (half peas)	5 %
Spots (brown or black)	1 %
Fragments (pieces of the pea)	12 %

SAVOY CABBAGE

Discolouration (≥ 50 % of the surface)	15 pc/kg
Rest of the kernel	5 %

CAULIFLOWER

Discolouration (≥ 50 % of the surface)	8 %
Damaged and non-compact florets	5 %
Foreign extraneous vegetable material	absent

LEEKs and ONIONS

Discolouration (≥ 50 % of the surface)	5 % by count
Spots (2-6 mm)	5 %
Root rests	absent

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

Contains the allergen celery

LOT IDENTIFICATION

Traceability till on 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 25 kg
on demand	81	on demand	on demand	on demand
<i>bag: LDPE-COEX</i>				<i>bag: LDPE-COEX</i>
<i>carton: Testliner white 130 – High performance fluting 125 – Testliner brown 170</i>				<i>(colour: blue)</i>