BEGRO	PRODUCT SHEET	SP-QA-54.1F Pagina: 1/3
	BROAD BEANS TB	SAP 10000054

1. PRODUCT		
Name	Broad beans frozen IQF	
Production code	TB artnr. 0054	

2. PRODUCT DESCRIPTION		
Sort	Phaseolus vulgaris L.	
Place of harvesting	France	
Harvest time	August – October	
use	Ready to cook	
Shelf life	30 months	
Composition	100% broad beans	

3. PRODUCTION FLOW
Washing => Inspection table => Blanching => Freezing IQF => Stock => Packing-pallet =>
Expedition

4. PHYSICAL CHARACTERISTICS		
Spotted broad beans, insect damage	Max. 4% (w/w) per kg	
Creased exterior skin	Max. 12 % (w/w) per kg	
Faults in colour	Max 10 % (w/w) per kg	
Broken broad beans	Max. 5 pieces per 250g	
Foreign vegetal matter	Max. 2 pieces per kg	
Foreign non-vegetal matter	Absence	

5. CHEMICAL CHARACTERISTICS			
Blanching	Yes		
Peroxydase	Negative		
Free of OGM			
Allergens: celery (present in	Allergens: celery (present in the factory, but no risk of contamination)		
No add of enzymes or additives			
Free from ionization and radi	Free from ionization and radiation		
Pesticides	According to regulation CE 396/2005 and its adjustments		
Heavy metals, nitrates and	According to regulation CE 1881/2006 and its adjustments		
mycotoxines			
OGM	Free of OGM, according to regulation CE 1829/2003 and		
	1830/2003 and their adjustments		

BEGRO	PRODUCT SHEET	SP-QA-54.1F Pagina : 2/3
	BROAD BEANS TB	SAP 10000054

6. ORGANOLEPTICAL CHARACTERISTICS AFTER COOKING		
Colour	White, green	
Odour	Typical for broad beans	
Flavour	Typical for broad beans without strange flavour	
Texture	Typical for broad beans	

7. BACTERIOLOGICAL CHARACTERISTICS (in g)		
	NORM	TOLERANCE
Total germ number	$5 \times 10^5 / g$	$5 \times 10^6 / g$
Coliforms	$10^3 / g$	$10^4 / g$
E. Coli	10/g	$10^2/\mathrm{g}$
Staphylococcus aureus	$10^{2}/g$	$10^3/\mathrm{g}$
Yeast	$10^{3}/g$	$10^4 / g$
Mould	$5 \times 10^2 / g$	$5 \times 10^3 / g$
Salmonella	Absence/25 g	Absence /25 g
Listeria monocytogenes	Absence /25 g	< 100 /1 g
Results < norm = ok; Results < tolerance $\rightarrow$ 2 extra samples < norm = ok; results > tolerance		
= nok (product refused)		

According to accord n° EG 1441/2007

8. MEAN NUTRITIONAL VALUES (g/100g)		
Proteins	5.0	
Fats	0.0	
Saturated	0.0	
Carbohydrates	4.0	
Sugar	0.0	
Fibers	4.7	
Salt	0.01	
Kcal	45	
KJ	191	

9. TECHNOLOGY	
Metal detector	Ø 2,5 mm iron Ø 3 mm non-iron Ø 3,5 mm inox

10. CERTIFICATION	
Certification	BRC – IFS on highest level

BEGRO	PRODUCT SHEET  BROAD BEANS TB	SP-QA-54.1F Pagina : 3/3 SAP 10000054

EFSIS

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