

DICOGEL	<b>TECHNICAL FILE</b>  <b>LEAF SPINACH BLOC</b> <b>SPBL BLOC</b>	<b>SP-QA-84,3F</b> <b>Page : 1/4</b>  <b>Art. nr. 0286</b>
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1. PRODUCT	
Name	Leaf spinach deep frozen in bloc
Production code	SPBL BLOC

2. PRODUCTDESCRIPTION	
Type	Spinacia oleracea L.
Origin	Belgium
Time of harvest	April, Mai, June
Composition	100 % leaf spinach

3. PRODUCTION
Washing ⇨ Blanching ⇨ Bagging + weighing ⇨ Deep freezing in bloc IQF ⇨ Packing - Palletizing - Expedition

4. PHYSICAL CHARACTERISTICS	
Dry matter	Min. 6,5 %
Nitrate	Max. 2000 ppm
Nitrite	Max. 5 ppm
Colored leaves	Max. 3 pieces per kg
Yellow leaves	Max. 8 pieces per kg
Foreign vegetal matter	Max. 2 pieces per kg
Foreign not-vegetal matter	Absent

5. CHEMICAL CHARACTERISTICS	
Blanching	Yes
Peroxydase	Negative
No GMO <b>Allergens : Risk of cross contamination with celery is controlled with the specific cleaning procedure.</b> No added enzymes or additives Free from ionization and irradiation Conform EEC Regulation for residue of pesticides Heavy metals : confirm EEC Regulation	

6. ORGANOLEPTIC CHARACTERISTICS AFTER COOKING	
Color	Green to dark green
Odor	Typical for spinach
Taste	Typical for spinach, no sand taste
Texture	Soft

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<b>7. BACTERIOLOGICAL CHARACTERISTICS (par g)</b>		
	<b>STANDARD</b>	<b>TOLERANCE</b>
Germes	$5 \times 10^5 / g$	$5 \times 10^6 / g$
Coliforms	$10^3 / g$	$10^4 / g$
E. Coli	$10 / g$	$10^2 / g$
Yeasts	$10^3 / g$	$10^4 / g$
Moulds	$5 \times 10^2 / g$	$5 \times 10^3 / g$
Salmonella	Absent /25 g	Absent /25 g
Listeria monocytogenes	Absent /25 g	< 100 / g

According resolution EC 1441/2007

<b>8. AVERAGE NUTRITIONAL VALUE (g/100g)</b>	
kcal	22
kJ	91
Fats	0,4
Saturated fats	0,1
Carbohydrates	0,6
Sugar	0,2
Fibers	2,3
Proteins	2,8
Salt	77,5 mg

<b>9. PACKAGING</b>	
Number of sacs/carton	Type of packaging
4 x 2,5 kg	Polyethylene bags + carton
10 x 1 kg	Polyethylene bags + carton

<b>10. PALLETISATION</b>			
Weight Unit	Availability	Number of cartons  Per Europallet (80 x 120)	Colourstrip  Label
2,5 kg	*	80	Yellow
1 kg	*	80	Blue

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<b>11. LABELLING</b>	
Product name	
Net weight	
Conserving temperature : -18°C	
Product code	
Name and address of producer	
Shelf life : 30 months	
Lot code	For example : Lwxyz
	w : last number of the year of production
	xyz : day of production (from 1 to 366)

Remark : 1 lot number = max. 25 ton

<b>12. TECHNOLOGY</b>	
Metal detector	Ø 2,5 mm ferrous Ø 3 mm non-ferrous Ø 3,5 mm stainless steel

<b>13. CERTIFICATS</b>	
Certificat	BRC – EFSIS niveau le plus élevé IFS
Numéro d'agrément sanitaire	2.016.629.109

<b>14. CONTACTS</b>	
<b><u>ADMINISTRATION AND SALES</u></b>	
Address	Tombrugstraat 8b B-8850 Ardooie BELGIUM
Tel	0032-51-700.981
Fax	0032-51-700.972
E-mail	<a href="mailto:info@dicogel.be">info@dicogel.be</a>
<b><u>PRODUCTION AND CHARGING</u></b>	
Address	Rue de la bassée 3 B-7700 Mouscron - Moeskroen BELGIUM
Tel	0032-56-39.31.40
Fax	0032-56-39.31.47
E-mail	<a href="mailto:info@dicogel.be">info@dicogel.be</a>

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## 15. PRESENTATION

