

<b>BEGRO</b>	<b>PRODUCT SHEET</b>  <b>BRUSSELS SPROUTS MEDIUM</b> <b>3S</b>	<b>SP-QA-22.1F</b> <b>Pagina : 1/3</b> <b>SAP 10000022</b>
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<b>1. PRODUCT</b>	
Name	Brussels sprouts medium frozen IQF
Production code	3S artnr. 0022

<b>2. PRODUCT DESCRIPTION</b>	
Sort	Brassica oleracea gemmifera
Place of harvesting	Belgium
Harvest time	November, December
Shelf life	30 months
Composition	100% Brussels sprouts

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

<b>4. PHYSICAL CHARACTERISTICS</b>	
Calibre < 30mm	Max. 5 % per kg
Calibre 30-35mm	Min. 80 % per kg
Calibre > 35mm	Max. 15 % per kg
Faults in colour	Max. 15 pieces per kg
Open Brussels sprouts	Max. 12 pieces per kg
Insect damage	Max. 9 pieces per kg
Spotted leaves	Max. 10 pieces per kg
Bad cutted or damaged Brussels sprouts	Max. 15 pieces per kg
Loose leaves	Max. 1,5 % per kg
Foreign vegetal matter	Max 2 pieces per kg
Foreign non-vegetal matter	Absence

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

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<b>6. ORGANOLEPTICAL CHARACTERISTICS AFTER COOKING</b>	
Colour	Green
Odour	Typical for Brussels sprouts
Flavour	Typical for Brussels sprouts, not too strong, no bad flavour
Texture	Soft, little crispy

<b>7. BACTERIOLOGICAL CHARACTERISTICS (in g)</b>		
	<b>NORM</b>	<b>TOLERANCE</b>
Total germ number	$5 \times 10^5 / g$	$5 \times 10^6 / g$
Coliforms	$10^3 / g$	$10^4 / g$
E. Coli	$10 / g$	$10^2 / g$
Staphylococcus aureus	$10^2 / g$	$10^3 / g$
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 → 2 extra samples < norm = ok ; results > tolerance = nok (product refused)		

According to accord n° 1441/2007

<b>8. MEAN NUTRITIONAL VALUES (g/100g)</b>	
Proteins	3.2
Fats	0.3
Saturated	0.1
Carbohydrates	4.5
Sugar	2.7
Fibers	4.4
Salt	0.03
Kcal	42
KJ	177

<b>9. TECHNOLOGY</b>	
Metal detector	Ø 2,5 mm iron Ø 3 mm non-iron Ø 3,5 mm inox

<b>10. CERTIFICATION</b>	
Certification	BRC – IFS on highest level EFSIS

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<b>11. CONTACT INFORMATION</b>	
<b><u>ADMINISTRATION AND SALE</u></b>	
Address	Tombrugstraat 8b B-8850 Ardooie BELGIUM
Fax	++32-51-744088
Tel	++32-51-744901
E-mail	<a href="mailto:info@begro.be">info@begro.be</a>