

CONFIRMED:
by JSC „Tandemus“ director
Order No. J1-155

SPECIFICATION FOR FOOD PRODUCT

No. 11500010 01
01-07-2016

VEGETABLES MIX „SUMMER, IQF

Corresponds to the requirements indicated in UAB „Tandemus“ quality standard JST 184631428-05:2014, corresponds to the technical regulation of IQF products, to the requirements of the hygiene norm HN 15 and (EB) No. 852/2004.

1. QUALITY CRITERIA / ORGANOLEPTICAL

Criteria	Description	Norm / Tolerance
Colour	typical for the colours of every compositional part of the mix	not more than 10% of mass of discoloured parts of the mix
Composition	carrots, cubes – 25%, green beans, chopped – 25%, cauliflowers – 25%, green peas – 25%	
Taste and flavour	typical for the species of every compositional part of the mix	without foreign taste and smell
Appearance	vegetables and their parts are clean, not outgrown, not woody, not damaged by diseases or pests, IQF	

2. QUALITY CRITERIA / PHYSICAL AND CHEMICAL

Criteria	Description	Norm / Tolerance
Consistency	firm, rigid, not wilted, not shrivelled	
Mineral impurities	not more than 0.1 % of mass	not more than 0.1 % of mass
Vegetative impurities	not more than 0.5 % of mass	not more than 0.5 % of mass
Foreign impurities	absence	not allowed
Frost	absence	not allowed
Heavy metals	correspond to the requirements of (EC) No. 1881/2006, (EC) No. 629/2008	according to the requirements of (EC) No. 1881/2006, (EC) No. 629/2008
Pesticides	correspond to the requirements of (EC) No. 839/2008, (EC) No. 149/2008	according to the requirements of (EC) No. 839/2008, (EC) No. 149/2008

Radioactivity	correspond to the requirements of (Euratom) No. 2218/89, (Euratom) No. 3954/87; (EC) 616/2000	according to the requirements of (Euratom) No. 2218/89, (Euratom) No. 3954/87; (EC) 616/2000
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3. QUALITY CRITERIA / BACTERIOLOGICAL

Criteria	Description	Norm / Tolerance
Listeria monocytogenes	correspond to the requirements of (EC) No. 2073/2005, (EC) No. 1441/2007	according to the requirements of (EC) No. 2073/2005, (EC) No. 1441/2007
E.coli		
Salmonelles		

4. OTHER CRITERIA

Criteria	Description	Norm / Tolerance
GMO	free from genetically modified organisms, free from genetically modified ingredients, has not been produced from genetically modified substances; correspond to the requirements of 2001/18/EC, (EU) No. 2015/412, (EC) No. 1829/2003	according to the requirements of 2001/18/EC, (EU) No. 2015/412, (EC) No. 1829/2003
Preservatives, food additives, ferments, other flavourings	correspond to the requirements of (EC) No. 1331/2008, (EC) No. 1333/2008, (EU) No. 1169/2011	according to the requirements of (EC) No. 1331/2008, (EC) No. 1333/2008, (EU) No. 1169/2011
Allergens elements		
Storage	-18° , -22° C	-18° C and lower
Transportation	-18° C and lower	-18° C and lower
Validity	24 months from freezing date	according to the producer's company standards

Packing	carton boxes, paper bags, plastic bags made from the material acceptable for food products packing, sufficiently strong, able to keep required possible weight; correspond to the requirements of (EC) No. 1935/2004, (EU) No. 10/2011, the European Parliament and Council Directive. 94/62 / EC respectively	according to the requirements of (EC) No. 1935/2004, (EU) No. 10/2011, the European Parliament and Council Directive. 94/62 / EC respectively
Labels	correspond to the requirements of the Lithuanian hygiene norm HN 119:2002 and (ES) No. 1169/2011; according to the Buyer's request indicated in the contract or order	according to the requirements of the Lithuanian hygiene norm HN 119:2002 and (EU) No. 1169/2011
Nutritional facts	100 g of the product include: Energetic value 173 kJ/41 kcal; Fat 0,2 g, of which Saturated fat 0,1 g; Carbohydrates 5,7 g, of which sugars 4,4 g; Protein 2,8 g; Fibre 2,7 g; Salt 0,0 g.	according to the requirements of (EU) No. 1169/2011

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