

		Version
	Edited : 05/04/2018	V0001

GTIN	JDE short code	Recipe code	Legal name
03083681072051	106686	SFS1_DPWD03	Frozen diced red kuri squash
Transformation origin		Sanitary approval	-
Product definition	Diced red kuri squash are prepared from varieties of Cucurbita maxima L.		
Ingredients	Red kuri squash. May contain CELERY		
Minimum durability date	24 months		
Size		Net weight (g)	
SACHET 2K5		2500	
Packaging information	Packaging material : Polyethylene		
Conditions of use and handling	Handle with precaution		

Mayor allergens (according european regulation 1169/2011/CE)	
	A : Absence P : Presence T : May contain
Cereals, containing gluten and products thereof	A
Crustaceans and products thereof	A
Eggs and products thereof	A
Fish and products thereof	A
Peanuts and products thereof	A
Soya beans and products thereof	A
Milk and products thereof (including lactose)	A
Nuts and products thereof	A
Celery and products thereof	T
Mustard and products thereof	A
Sesame seeds and products thereof	A
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO2	A
Lupin and products thereof	A
Molluscs and products thereof	A

Nutritional declaration		
	On average for 100g of product	Authorized nutritional claims (2)
Energy (kJ)	123	High fibre
Energy (Kcal)	29	
Fat (g)	0,5	
of which saturates (g)	0,1	
Carbohydrates (g)	3,5	
of which sugars (g)	2,1	
Fibre (g)	2,4	
Protein (g)	1,5	
Salt (g)	0,0	High vitamin A
Vitamin A (µg)	513 - 64% AQR (1)	
The salt content is exclusively due to the presence of naturally occurring sodium (1) Daily reference intakes (2) According european regulation 1924/2006/CE		

Specific diets	Yes	No	GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
This product is suitable for vegetarians	X			
This product is suitable for vegans	X		Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes

Production informations	
Harvest, Receipt/Compliance Check, Washing, Trimming, Blanching , Deep-freezing, Bulk storage , Weighing, Packaging/Labelling, Storage, Shipping	
Storage condition before opening	In negative cold room or deep-freezer (-18°C) : several months according to the BB date on packaging Never re-freeze a defrosted product
Storage condition after opening	In positive cold room or refrigerator (0 to +3°C) : 24h

Organoleptic characteristics		
Preparation method (To determine the organoleptic characteristics)	8 minutes at 95°C in a steam oven	
Aspect	Texture	Flavour
Orange color, integrated dices	Tender.	Typical

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Microbiological specifications

Regulatory reference°:

European regulation
2073/2005/UE

-> Criteria of piloting

CRITERIA		Content of microorganism by number per gram of product		Document reference
		m	M	
Guideline	T.A.C	$\leq 5.10^5$	$\leq 5.10^6$	ISO 4833-2003
	E. COLI	≤ 10	≤ 100	ISO 16649.2

T.A.C.°: Total Aerobic Bacteria

*.m = microbiological criteria whose value is specified by a given microorganism

M = acceptability threshold beyond which the lot is not satisfying anymore

E. Coli°: Escherichia coli

-> Criteria of control

CRITERIA		Content of microorganism by number per gram of product	Document reference
Imperative specification	STAPHYLOCOCCUS AUREUS	≤ 100	ISO 6888.1-1999 ISO 6888.2-1999
	LISTERIA MONOCYTOGENES	Presence < 100/g	ISO 11290.1 ISO 11290.2

Composition / Cut / Caliber

Vegetables	Cut/caliber	% Implemented Objective to respect on 10 packagings
Diced squash potimarron	19x19mm (+/-4mm)	100

Physicochemical characteristics

Defects	Target
Spots : Dark spots with a diameter between 5 and 10mm	5 / 1kg
Foreign vegetable matter of the plant (leaves, stems ...) or foreign vegetable matter not of the plant or others vegetables	1 / 2kg
Foreign bodies : mineral, animal or organic origins	Absence / 2kg
Breakages : pieces < half dice	10% w/w / 1kg

Business name/address of the food operator

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