

Products pecifications

WHOLE GREEN BEANS VERY FINE

Scope and variety

Quick frozen green beans very fine are the product prepared by an appropriate freezing process from fresh, clean, sound immature green beans of the plant *Phaseolus vulgaris L.*, selection *Tallion*. The beans are washed, processed, blanched and frozen individually in a fluid air freezing tunnel.

Characteristics

Best before :

30 months after day of packing

Calibre

diameter between 6,5 and 8 mm (min. 80% by weight)

Specific physical characteristics :

- After deepfreezing, vegetables may not be frozen-out. They have to be firm but not hard. They may not present any default which might be harmful for its appearance or its edibility.
- After deepfreezing, vegetables must be free from stems and minerals
- The ratio grains/beans, stated by the total weight of the grains in 100 gr. of beans, may not exceed 9 %.
- Absence of iced elements.
- Temperature in the core has to be less than -18°C.

Nutritional values

<i>Product</i>	<i>Energy kJ</i>	<i>Energy kcal</i>	<i>Protein</i>	<i>Fat</i>	<i>Carboh.</i>	<i>Sugar</i>	<i>Starch</i>	<i>Fibre</i>	<i>Water</i>
BTF	121	29	2.8	0	4.5	3.4	1.1	2.9	91

Auteur : WD	Copy aan :						
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Product specification

Tolerances on defects

	% by weight	pc. by count
A. Extraneous vegetable matter		2pc/kg 5pc/
B. Filamented beans		100g 5pc/kg
C. Beans with stems		
D. Minor defects (ø 3-6 mm)	15	
E. Major defects (ø > 6 mm)	6	
F. Mechanical damage	10	
G. Broken beans and short pieces (<40 mm)	20	
H. Out of caliber	10	

Microbiology :

See document SMB_WF

Packing : 10 X 1 kg - 4 X 2,5 kg - 2 X 5 kg