



Products specifications

LEAF SPINACH PORTIONS

Scope and variety

Frozen leaf spinach is the product prepared by an appropriate freezing process from fresh, clean, sound spinach of the plant *Spinacia Oleracea L.*, selections *Voleta* and *Corenta*. The spinach passes a ventilator, an insectcatcher, a stonecatcher, then is washed in several stages and blanched until peroxidase-negative. After blanching the spinach is frozen directly in portions of ± 50 g each in the freezing tunnel.

Characteristics

Best before:

30 months after day of packing

Calibre

full leafs in portions

Specific characteristics :

- Nitrates should be less than 2000 ppm
- Dry matter should be at least 6,5 %
- After deepfreezing, vegetables may not be frozen-out. They have to be firm but not hard. They may not present any defect which might be harmful for its appearance or its edibility.
- Absence of iced elements.
- Temperature in the core has to be less than -18°C.

Tolerances on defects :

	% weight	% number of pieces
A. Yellow leaves		5
B. Flowerbuds		5
C. Remains of the root		1
D. Foreign vegetable matter		2
E. Mineral pollution	0.1	
F. Foreign matter	none	

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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>
SPBLO	50	12	2.0	0	1.0	0	1.0	3.3	92

Microbiology :

See document SMB_WF

Packing :

10 x 1 kg 4 x 2,5 kg 2 x 5 kg

Productcode :

Leaf spinach : SPBLO

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