	<b>QUALITY MANUAL</b>	<b>Version: D</b>
	<b>Product specification</b>	<b>Date: 08/02/2017</b>
		<b>Page: 1/3</b>
		<b>Approved by: AM</b>

## 1. GENERAL INFORMATION

<b>Supplier's name</b>	Pasfrost NV
<b>Address</b>	Passendalestraat 80, B- 8980 Passendale
<b>Telephone</b>	+32.51.780.780
<b>Fax</b>	+32.51.771.275
<b>Website</b>	www.pasfrost.be
<b>Email</b>	info@pasfrost.be
<b>Quality contact</b>	E-mail: quality@pasfrost.be
<b>Contact in case of emergency only ( 24h)</b>	Name: Anne Lafaut Mob: +32.478.84.31.86
<b>Certification</b>	BRC, IFC, ACS

## 2. PRODUCT INFORMATION

<b>Product name</b>	Diced onions 10x10mm
<b>Product number</b>	443
<b>Product description</b>	The onions bear the characteristics of the Allium cepa L. Variety. The squares dimension is 10x10mm. The onions are individually peeled, washed, cut and frozen. It's an unblanched product.
<b>Ingredients</b>	100% onions
<b>Country of origin</b>	Poland
<b>Customs tariff n°</b>	0710 8095

## 3. PHYSICAL CRITERIA


### 3.1 ORGANOLEPTICAL CHARACTERISTICS

<b>Colour</b>	White, a little yellow, not green
<b>Odour</b>	Typical of onions
<b>Flavour</b>	Typical of onions
<b>Texture</b>	Regularly soft, firm and consistent

### 3.2 PHYSICAL CHARACTERISTICS

Sample: 1000g

	<b>Unit</b>	<b>Norm</b>	<b>Tolerance</b>
<b>Dry matter content</b>	%	7,5	5,5-11
<b>Dark green squares</b>	%	2	3
<b>Squares with skin rests</b>	%	1	2
<b>Squares with root rests</b>	p/Kg	3	5
<b>Spotted squares</b>	%	3	5
<b>&gt;12x12x12mm squares</b>	%	2	3
<b>Rotten squares</b>	p/10Kg	0	2
<b>Squares damaged by insects</b>	p/10Kg	0	2

	<b>QUALITY MANUAL</b>	<b>Version: D</b>
	<b>Product specification</b>	<b>Date: 08/02/2017</b>
		<b>Page: 2/3</b>
		<b>Approved by: AM</b>

### 3.3 FOREIGN BODIES

	<b>Unit</b>	<b>Norm</b>	<b>Tolerance</b>
<b>FM</b>	p/kg	Absent	Absent
<b>EVM</b>	p/kg	Absent	1

<b>DETECTION OF METAL</b>	400g - 2,5kg		10kg - 25kg	
	norm	tolerance	norm	tolerance
Fe	2,5mm	3,0mm	2mm	2,5mm
Non-Fe	3mm	3,18mm	2,5mm	3,0mm
SS	3mm	-	3mm	-

## 4. CHEMICAL CRITERIA

### 4.1 NITRATE

	<b>Unit</b>	<b>Norm</b>	<b>Tolerance</b>
<b>Nitrate</b>	ppm	<200	<400

### 4.2 HEAVY METALS

Norms according to the European legislation can not be exceeded.

### 4.3 FYTOSANITARY RESIDUE

Norms according to the European legislation can not be exceeded.

## 5. MICROBIOLOGICAL CRITERIA


<b>Parameter</b>	<b>Norm (/g)</b>	<b>Tolerance (/g)</b>
<b>Total count</b>	<500.000	<2.500.000
<b>Feacal coliforms</b>	<15	<100
<b>Coliforms</b>	<1.000	<5.000
<b>Moulds</b>	<500	<2.500
<b>Yeasts</b>	<1.000	<5.000
<b><i>E. coli</i></b>	<10	<100
<b>Salmonellae</b>	Absent in 25g	
<b><i>L. monocytogenes</i></b>	Absent in 25g	<100/g
<b><i>S. aureus</i></b>	<100	<1000

## 6. GENETICALLY MODIFIED ORGANISMS

The product is from non-GMO sources and not subject to GMO labelling.

## 7. IONIZING RADIATION

The product is not ionised.

	<b>QUALITY MANUAL</b>	<b>Version: D</b>
	<b>Product specification</b>	<b>Date: 08/02/2017</b>
		<b>Page: 3/3</b>
		<b>Approved by: AM</b>

## 8. STORAGE INFORMATION

<b>Storage temperature</b>	Max. -18°C ( frozen)
<b>BBE</b>	24 months
<b>Other information</b>	Once thawed, do not refreeze

## 9. NUTRITIONAL INFORMATION

100g of this frozen product contains

Source: literature

<b>Energy</b>	12kcal 50kJ
<b>Fat</b>	0,0g
<b>Saturated</b>	0,0g
<b>Monounsaturated</b>	0,0g
<b>Polyunsaturated</b>	0,0g
<b>Carbohydrates</b>	1,5g
<b>Sugars</b>	1,3g
<b>Fibres</b>	3,0g
<b>Protein</b>	1,5g
<b>Salt*</b>	0,010g
<b>Vitamine A</b>	0µg
<b>Vitamine B1</b>	0,04mg
<b>Vitamine B2</b>	0,02mg
<b>Vitamine C</b>	8,00mg

\* The salt content is exclusively due to the presence of naturally occurring sodium.

## 10. ALLERGEN INFORMATION

Allergy: pay attention to the alba list and to European legislation. (Celery is produced at Pasfrost)

## 11. PRODUCT PICTURE



## 12. PREPARATION

Put the frozen vegetables into slightly boiling water. Prepare as fresh vegetables with reduced boiling time. Season to taste.