



Specification



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- . Colour: Uniform pale cream / yellow colour. Slight brown or grey tints
- . Flavour: Characteristic parsnip flavour, maybe sweet but not harsh
- . Texture: Firm & tender, maybe slightly fibrous. Shall not be dry

- Nutritional information (gramme / per 100 grammes):

- . Energy: 318 kJ – 76 kcal
- . Fat: 1.1
- . Of which saturates: 0.2
- . Carbohydrate: 12.5
- . Of which sugars: 5.7
- . Protein: 1.8
- . Salt: 0.025

3. Bacteriological norms

- T.V.C.: < 10⁶ / g
- Coliforms: < 10⁴ / g
- E. Coli: < 10² / g
- Moulds and yeasts: < 10³ / g
- Salmonella: absent / 25 g
- Listeria: < 10² / g

4. Packaging process

- E-code ("e"): in accordance with the regulations
- Optical sorting
- Metal detection:
 - . A metal detector on every packaging line
 - . Every packaging line is checked at least once every



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two hours by the lab

- Sensitivity : - 2.0 mm Fe
- 3.0 mm Stainless Steel
- 3.0 mm Non-Fe

4. Product dimensions

Crown diameter: 15-45 mm

⇒ Under/oversize : 10%

5. Packing



1. 10x1 kg

- Film :

Material: Polyethylene

Dimensions: 530 x 300 mm

Thickness: 55 µm

Netto-weight : 1000 g

Ean : 5413408 913110

- Outer case

Colour: brown

Weight: 282 g

Dimensions : 380*245*215 mm

Ean : 5413408 014374

- Palletization : 8*12 cases = 960 kg / pallet (netto) (INDUSTRIAL)



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6. Storage and expiry date

- Expiry date (when all the guidelines as mentioned below are followed):

30 months after packaging (see packaging).

- Production code : L x y y y z w w D

x = last number of the year in which the product has been packed

y y y = day on which the product has been packed (e.g. 1 januari = 001)

z = shift (A, B of C)

w w = packaging line (01, 02, 03, 04, 05, ...)

- Storage temperature (factory freezer): max -20 °C

- Transport: loading temperature: max. -18 °C

transport temperature: max. -20 °C

- Storage temperature in distribution: max. -18 °C

7. Storage and preparation by the consumer

- Storage :

. Refrigerator: 24 hours

. Freezer compartment in refrigerator: 48 hours

. Freezer : -6 °C : 2 days

-12 °C : 1 month

-18 °C : see expiry date

- Warning :

. Never refreeze thawed products

- Cooking instructions:

. Best cooked from frozen

. Add the deep frozen vegetables to boiling water, season to taste and cook over a gentle heat for approx. 6-8 minutes.

. These vegetables are also suitable for preparation in micro-wave.



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8. A l l e r g e n s

A l l e r g e n	P r e s e n t ?	C o n c e n t r a t i o n
C e r e a l s c o n t a i n i n g g l u t e n (e . g . w h e a t , r y e , b a r l e y , o a t , ...) a n d p r o d u c t s t h e r e o f	N o	
C r u s t a c e a n s a n d p r o d u c t s t h e r e o f	N o	
E g g s a n d p r o d u c t s t h e r e o f	N o	
F i s h a n d p r o d u c t s t h e r e o f	N o	
P e a n u t s a n d p r o d u c t s t h e r e o f	N o	
S o y a n d p r o d u c t s t h e r e o f	N o	
M i l k a n d p r o d u c t s t h e r e o f (i n c l u d i n g l a c t o s e)	N o	
S h e l l f r u i t s * a n d p r o d u c t s t h e r e o f	N o	
C e l e r y a n d p r o d u c t s t h e r e o f	N o	
M u s t a r d a n d p r o d u c t s t h e r e o f	N o	
S e s a m e s e e d s a n d p r o d u c t s t h e r e o f	N o	
S u l p h u r d i o x i d e a n d s u l p h i t e s , l a b e l l e d a s S O ₂ , a t l e v e l s a b o v e 10 m g / k g o r 10 m g / l	N o	
L u p i n e a n d p r o d u c t s t h e r e o f	N o	
M o l l u s c s a n d p r o d u c t s t h e r e o f	N o	

* a l m o n d (A m y g d a l u s c o m m u n i s L .) , h a z e l n u t (C o r y l u s a v e l l a n a) , w a l n u t (J u g l a n s r e g i a) , c a s h e w n u t (A n a c a r d i u m o c c i d e n t a l e) , p e c a n (C a r v a i l l i n o i e s i s (W a n g e n h .) K . K o c h) , B r a z i l n u t (B e r t h o l l e t i a e x c e l s a) , p i s t a c h i o (P i s t a c i a v e r a) , M a c a d a m i a n u t a n d Q u e e n s l a n d n u t (M a c a d a m i a t e r n i f o l i a)



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9. General declaration

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.