

## IQF CUT WAX BEANS (GRADE A) \*BELOW ZERO\*

INGREDIENTS: Wax (yellow) beans. The product contains no additives and or

preservatives.

Cut uniformly into units of about 1 "length with a diameter of

7-10 mm

BLANCH: This product is blanched sufficiently to inactivate the

peroxidase enzyme system.

FREEZING METHOD: Individual quick frozen (IQF)

**ORGANOLEPTIC STANDARDS** The product possesses a good characteristic normal odor,

flavor and aroma, typical of fresh beans that have reached right maturity. Free from objectionable flavor or odor and

practically free from defects.

**COLOR:** The color shall be typical of young tender yellow beans which

90% are free from any beans which stands apart in color from

the overall color appearance of the product.

MAJOR DEFECTS: No tolerance for stones, glass, plastic, metal, hair, wood.

**MINOR DEFECT:** Practically free from defects.

Combined weight of all defects or defective units shall not exceed 10 % of the weight of all units and that for each

sample of 285 g of product there may be present.

- Maximum l piece of extraneous vegetable matter,

exclusive of detached stems

- Maximum of 2 un stemmed units and two detached stems,

or one of each or

- Maximum of 10 units damaged mechanically or from

insects or showing rust spots and blemishes.

MICROBIOLOGICAL COUNT:

Total plate count: 100 000 CFU/g Max
Total coliform: 100 CFU/g Max
E. coli: 10 CFU/g Max
Listeria Monocytogenes Negative in 25g
Salmonella Negative in 25g

\*The above microbiological values must be met from the time of departure at the country of origin to the entry in Canada.

GMO STATEMENT This product has not been or is not issued genetically

modified and it does not contain ingredients that have been

genetically modified.

PESTICIDES Maximum residue levels established by Canadian authorities

are respected.

**FOOD SAFETY** Food safety standards such as third party audits are required.

THIS INFORMATION IS CONFIDENTIAL AND IS NOT TO BE DISTRIBUTED WITHOUT AUTHORIZATION FROM MANTAB INC



ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

<sup>\*\*</sup> Manufacturing plant has cross contamination prevention controls in place

**STORAGE AND HANDLING**: Transport and store at 0 °F or colder

**SHELF LIFE:** 24 months at 0 °F or colder

## **NUTRITIONAL INFORMATION:**

Nutrition Facts Valeur Nutritive Per 1 Cup (85 g) pour 1 tasse (85 g)			
Calories 45 % valeur quot	y Value* idienne*		
Fat / Lipides 0 g Saturated / saturés 0 g + Trans / trans 0 g	0 %		
Carbohydrate / Glucides 12 g Fibre / Fibres 4 g Sugars / Sucres 2 g	14 % 2 %		
Protein / Protéines 2 g			
Cholesterol / Cholestérol 0 mg			
Sodium 10 mg	1 %		
Potassium 199 mg	4 %		
Calcium 35 mg	3 %		
Iron / Fer 1 mg	6 %		
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup			

PACKAGING: 6x2 kg Code 6575

## **PREPARATION**

Place frozen vegetables in a small amount of boiling water. Cook until desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones, drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used. Do no refreeze.

Revised 12/2019

THIS INFORMATION IS CONFIDENTIAL AND IS NOT TO BE DISTRIBUTED WITHOUT AUTHORIZATION FROM MANTAB INC