



IQF WHOLE GREEN BEANS (GRADE A) *Brand*BELOW ZERO*

INGREDIENTS: Green beans. The product contains no additives and or preservatives.

SIZE: Average length 10-12 cm with a diameter of 7-10 mm (¼ - 3/8") maximum tolerance for off-size: 15%

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 green 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 1 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.

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| 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 |

** 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 (85g) | | | |
| pour 1 tasse (85g) | | | |
| Calories | 35 | % Daily Value* | |
| | | % valeur quotidienne* | |
| Fat / Lipides | 1 g | 2 % | |
| Saturated / saturés | 0 g | 0 % | |
| + Trans / trans | 0 g | | |
| Carbohydrate / Glucides | 4 g | | |
| Fibre / Fibres | 2 g | 8 % | |
| Sugars / Sucres | 0 g | 0 % | |
| Protein / Protéines | 1 g | | |
| Cholesterol / Cholestérol | 0 mg | | |
| Sodium | 15 mg | 1 % | |
| Potassium | 250 mg | 7 % | |
| Calcium | 117 mg | 16 % | |
| Iron / Fer | 1.5 mg | 11 % | |
| *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: 1x7 kg Code 6571

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 not refreeze.

Revised 06/ 2019

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