



**IQF CARROT STICKS (GRADE A) \*BELOW ZERO\***

**INGREDIENTS:** Carrots. The product contains no additives and or preservatives.

**CUT AND SIZE:** Target size: 4 mm x 4 mm x natural length, practically uniform in one batch

**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 carrots that have reached right maturity. A little sweetish but Free from objectionable flavor or odor.

**COLOR:** Reasonably uniform typical orange, orange-red to yellow orange, the color of the core similar to the color of the external part.

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

**MINOR DEFECT:**

	Standard	For blends
Crushed (length below 10 mm)	8	15
Clumps (strips stucked together which cannot be easily separated without damage, >5 pcs)	15	15
With clean skeen residue pcs/500g	8	10
Greenish (Strips or their fragments greenish above 50% of total surface) pcs/500 g – red variety	8	15
Greenish pcs/500g – yellow variety	16	20
Damaged by pes and disease pcs/500g	4	6
VGM	0.1	0.1
Mineral contamination	0.03	0.03

**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.

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**PESTICIDES**

Maximum residue levels established by Canadian authorities are respected.

**FOOD SAFETY**

Food safety standards such as third-party audits are required.

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 1/2 cup ( 85 )		
pour 1/2 tasse ( 85)		
<b>Calories</b>	28	% Daily Value*
		% valeur quotidienne*
<b>Fat / Lipides</b>	0 g	0 %
Saturated / saturés	0 g	0 %
+ Trans / trans	0 g	0 %
<b>Carbohydrate / Glucides</b>	7 g	
Fibre / Fibres	2 g	8 %
Sugars / Sucres	3 g	3 %
<b>Protein / Protéines</b>	1 g	
<b>Cholesterol / Cholestérol</b>	0 mg	
<b>Sodium</b>	45 mg	2 %
<b>Potassium</b>	165 mg	4 %
<b>Calcium</b>	20 mg	2 %
<b>Iron / Fer</b>	0.3 mg	2 %
*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:**

6 X 2 Kg

Code 6631

**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

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