



IQF WHOLE WAX BEANS (GRADE A) * BELOW ZERO* BRAND

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

CUT AND SIZE: Average length 10-12 cm Diameter 7-10 mm (1/4 to 3/8")
Maximum tolerance of 15% for off size.

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. Not more than 5% shall show evidence of strings.

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 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: per portion of ½ cup (125ml)

These values originate from a database. Results from actual analysis may result in slight differences.

Calories: 22
 Total fat: 0 g
 Saturated: 0 g
 + Trans: 0 g
 Cholesterol: 0 mg
 Sodium: 4 mg
 Carbohydrates: 5 g
 Fibers: 2 g
 Sugar: 1 g
 Proteins: 1 g
 Potassium: 97mg
 Calcium: 33 mg
 Iron: 0.5mg

PACKAGING: 2x3.5 kg Code 6579

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.

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