

IQF ITALIAN VEGETABLE BLEND (GRADE A) *BELOW ZERO*

INGREDIENTS: Zucchini, carrot, cauliflower, celery, Italian green beans.

CUT AND SIZE: 20% crinkle cut zucchini quarters thickness of slices: 6-8 mm

20% carrot sticks 6x6 mm length of 3cm 20% cauliflower florets 20-40 mm 20% sliced celery thickness 6 mm 20% cut Italian beans 1-inch length

BLANCH: Product is blanched sufficiently to inactivate the peroxidase

enzyme system

FREEZING TECHNIQUE: Individual quick frozen (IQF)

ORGANOLEPTIC STANDARDS Product possesses a good characteristic normal flavor and

aroma, and appearance of each vegetable. Free from

objectionable flavor and odors of any type.

COLOR: The product possesses a color that is typical for each vegetable.

3% tolerance for discoloration

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

MINOR DEFECT: For a 427g sample: 10% tolerance for pieces of skin, minor

blemishes, insect or mechanical injury and broken pieces in a

427g sample.

MICROBIOLOGICAL COUNT:

Total plate count: 100 000 CFU/g Max
Total coliform: 1000 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.

ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
December on its desirentians	Ma		NT.
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	No	No	No
derivatives			
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

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 $\ensuremath{^{**}}$ 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 100g

Nutrition Facts Valeur Nutritive Per 100 g pour 100g	
Calories 28 % valeur quo	ly Value' tidienne'
Fat / Lipides 0 g Saturated / saturés 0 g + Trans / trans 0 g	0 % 0 %
Carbohydrate / Glucides 5 g Fibre / Fibres 2 g Sugars / Sucres 3 g	7 % 3 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 n	ng
Sodium 38 mg	2 %
Potassium 256 mg	6 %
Calcium 29 mg	2 %
Iron / Fer 0.1 mg	0.6 %
"5% or less is a little, 15% or more is a lot "5% ou moins c'est peu, 15% ou plus c'est be	aucoup

PACKAGING

6x2 kg Code 6785

PREPARATION

Place frozen vegetables in a small amount of boiling water. Cook until desire tenderness. Cooking time for frozen vegetables is shorter than the fresh ones. Drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance.

Revised 08/2019