



IQF PRINCE EDWARD MEDLEY (GRADE A) * BELOW ZERO * BRAND

INGREDIENTS: Whole green beans, whole wax beans, whole baby carrots. The product does not contain any additives and or preservatives.

BREAKDOWN AND CUT 33% whole green beans (grade A) Min of 85% by weight greater than 3" long
 33% whole wax beans (grade A) Min of 85% by weight greater than 3" long
 33% whole baby carrots (grade A) The carrots have;
 - A minimum diameter of 0.6cm and a max of 1.4cm with a tolerance of 15% by count for units out of above specs.
 - A minimum length of 2.0 cm and a max of 8.0 cm with a tolerance of 10 % by count for units out of above specs.
 - A minimum that have a length of 3.0 cm or less at a max of 15% by count
 - Average count per lb of 132 units

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 each vegetable that has reach the right level of maturity.

COLOR: Reasonably uniform typical of each vegetable. A maximum of 3% is tolerated for discoloration.

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

MINOR DEFECT: Green beans grade A : total defects will not exceed 10% by total weight.
 For each 10 ounces of product:
 - Not more than 1 piece of extraneous vegetable matter, exclusive of detached stems
 - Not more than 2 unstemmed units or 2 detached stems or one of each.
 - Not more than 10 units damaged by mechanical, insect damage or rust spots.
 - Not more than 15% by count may be broken units.
 Whole wax beans grade A:
 - Not more than 1 piece of extraneous vegetable matter, exclusive of detached stems.
 - Not more than 2 unstemmed units or 2 detached stems or one of each.
 - Not more than 10 units damaged by mechanical, insects damage or rust spots.
 - Not more than 15% by count may be broken units.
 Whole baby carrots Grade A:
 In any given sample, there will be not more than 15% by count of defective units, such as blemished, mechanical damage, skin or other defects. No one defect will exceed by 5% by count.

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 25 g
 Salmonella Negative in 25g

*The above microbiological values must be met from the time of departure at the country of origin to

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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
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 100g

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

Calories: 38.50

Total fat: 0.18g

Saturated: 0.04g

+ Trans: 0g

Cholesterol: 0mg

Sodium: 27.80 mg

Carbohydrates: 7.80 g

Fibers: 2.47 g

Sugar: 3.25 g

Proteins: 1.42g

Vitamin A: 488.10 RE

Calcium: 38.70 mg

Vitamin C: 11.40 mg

Iron : 0.87 mg

PACKAGING: 6X2 KG Code 6789

PREPARATION

Let product thaw at room temperature. The product can be used to give your dishes an Italian twist or in any other various culinary specialties etc. Refrigerate unused portions Do not refreeze

Revised 07/2019

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