



**IQF RAPINI (GRADE A) \* BELOW ZERO\* BRAND**

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

**CUT AND SIZE:** Rapini range from 2 to 4 inches in length and 7-15 mm in diameter. The cut consists substantially of the head (90%) and adjoining portion of the stem (10%).

**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, aroma, and appearance of rapini. Free from objectionable flavor and odors of any type.

**COLOR:** Product must possess a good, uniform characteristic dark green color typical of young rapini. Stem part is lighter green in color. Maximum tolerance for color variation or seriously discolored units is 2.5% total by weight.

**MATURITY:** Rapini have matured sufficiently to have become tender and free from any coarse or tough leaves and stems.

**VARIETY:** Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.

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

**MINOR DEFECT:** For a 340g sample:

- Maximum 2 seedy heads
- Maximum 3 blemished or wilted leaves
- Grass or weeds aggregating not more than 4" in length of which none may be more than 1/2" in width

**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 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/regulated by Health Canada and the *Pest Control Products Act* are respected.

**THIS INFORMATION IS CONFIDENTIAL AND IS NOT TO BE DISTRIBUTED WITHOUT AUTHORIZATION FROM MANTAB INC**



**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 ( 85g)			
pour 1/2 tasse (85g)			
<b>Calories</b>	<b>25</b>	<b>% Daily Value*</b>	
		<b>% valeur quotidienne*</b>	
<b>Fat / Lipides</b>	0 g	0 %	
Saturated / saturés	0 g	0 %	
+ Trans / trans	0 g	0 %	
<b>Carbohydrate / Glucides</b>	3 g		
Fibre / Fibres	2 g	8 %	
Sugars / Sucres	1 g	1 %	
<b>Protein / Protéines</b>	3 g		
<b>Cholesterol / Cholestérol</b>	0 mg		
<b>Sodium</b>	8 mg	0 %	
<b>Potassium</b>	167 mg	4 %	
<b>Calcium</b>	90 mg	8 %	
<b>Iron / Fer</b>	2 mg	14 %	
*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:** 5X1 Kg Code 6745

**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 used.

Revised 06/2019

**THIS INFORMATION IS CONFIDENTIAL AND IS NOT TO BE DISTRIBUTED WITHOUT AUTHORIZATION FROM MANTAB INC**