



IQF SPINACH 10 mm (GRADE A) *

INGREDIENTS: Spinach. The product contains no additives and or preservatives.

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

CUT AND SIZE: Spinach leaves are chopped into 10mm x 10mm, style consisting substantially of the leaf and adjoining portion of the stem that has been chopped into small pieces. (Max. 20%stem). 80% of the product shall meet the cut size requirements.

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 spinach. Free from objectionable flavor and odors of any type.

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

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

MINOR DEFECT: For a 500g sample:

- Maximum 2 clumps larger than 30g per sample
- Maximum 5 yellow leaves per sample
- Maximum 20 blemishes per sample
- Maximum 1 pieces of root per sample

MICROBIOLOGICAL COUNT:

Total plate count	100,000 CFU/g
Total coliform	100 CFU/g
E. coli	10 CFU/g
Listeria Monocytogenes	Negative in 25g
Salmonella	Negative in 25 g

*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:

Nutrition Facts		Valeur Nutritive	
Per 1/2 cup (85 g)			
pour 1/2 tasse (85g)			
Calories	35	% Daily Value*	
		% valeur quotidienne*	
Fat / Lipides	1 g		1 %
Saturated / saturés	0 g		0 %
+ Trans / trans	0 g		
Carbohydrate / Glucides	4 g		
Fibre / Fibres	2 g		8 %
Sugars / Sucres	0 g		0 %
Protein / Protéines	1 g		
Cholesterol / Cholestérol	0 mg		
Sodium	15 mg		1 %
Potassium	250 mg		7 %
Calcium	175 mg		16 %
Iron / Fer	1.5 mg		11 %
*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: 12X2lbs Code 6751

PREPARATION: Place frozen vegetables in a small amount of boiling water. Cook until desired 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.

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