

IQF DICED BUTTERNUT SQUASH 3/8" (GRADE A) * BELOW ZERO* BRAND

INGREDIENTS: Butternut squash. The product contains no additives and or

preservatives.

10x10mm diced. Tolerance: 10% by weight less than 5mm and **CUT AND SIZE:**

5% by weight greater than 15mm

BLANCH: Product is blanched sufficiently to inactivate the peroxidase

enzyme system

FREEZING TECHNIQUE: Individual quick frozen (IQF)

The product possesses a good characteristic normal odor, flavor and aroma, typical of butternut squash. **ORGANOLEPTIC STANDARDS**

COLOR: Product is uniformly bright and possessed a color typical of

fresh

MAJOR DEFECTS: No tolerance for stones, glass, plastic, metal, hair, wood. Serious blemish: No more than 1% by weight.

MINOR DEFECT: Practically free from defects means that the aggregate weight

> of all defective units does not exceed 5% of the total weight of all units. Defective units are cubes showing any skin,

blemishes, discolored areas or seeds.

MICROBOLOGICAL TOLERANCES

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

GMO STATEMENT This product has not been or is not issued genetically modified

and it does not contain ingredients that have been genetically

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

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** 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 $^{\circ}$ F or colder

NUTRITIONAL INFORMATION:

Per portion of ½ cup (125 ml)

Valeur Nutrit			
Per 1/2 cup (125			
pour 1/2 tasse (12	<u> 25ml)</u>		
Calories 43	% val	% Dail eur quot	y Value idienne
Fat / Lipides 0 g			0 %
Saturated / saturés + Trans / trans 0			0 %
Carbohydrate / Glud Fibre / Fibres 2 g Sugars / Sucres 2		11 g	8 % 2 %
Fibre / Fibres 2 g	9	11 g	
Fibre / Fibres 2 g Sugars / Sucres 2	g 2 g 1 g	11 g	2 %
Fibre / Fibres 2 g Sugars / Sucres 2 Protein / Protéines	g 2 g 1 g		2 %
Fibre / Fibres 2 9 Sugars / Sucres 2 Protein / Protéines Cholesterol / Choles	g 2 g 1 g		2 %
Fibre / Fibres 2 9 Sugars / Sucres 2 Protein / Protéines Cholesterol / Choles Sodium 4 mg	g 2 g 1 g		2 %

PACKAGING: 6X2 Kg Code 6762

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.

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