



IQF REGULAR MIXED VEGETABLES MIX (GRADE A) *

INGREDIENTS: Cut green beans, peas, diced carrots corn kernels. No preservatives.

BLANCH: Product is blanched sufficiently to inactivate the peroxidase enzyme system

FREEZING TECHNIQUE: Individual quick frozen (IQF)

CUT AND RATIO: **25% CUT GREEN BEANS:** Green beans are uniformly cut in to units of 1" length. Max tolerance for pieces less than 3/4 and more than 1 1/4 : 15%
25% peas uncalibrated
25% diced carrots: carrots are peeled and trimmed and are processed through a dicing machine set at 3/8 "not greater than 10 mm) the weight of all irregularly shaped units and splinters does not exceed 10% of the weight of all units
25% corn kernels: must be cut evenly and neatly form the cob. 95% by weight free of torn and ragged kernels.

MATURITY/VARIETY

Green beans: round and or flat shape, have matured sufficiently to have become full fleshed for the variety, tender, not fibrous; that the seeds are in the early stages of maturity and that not more than 5% by count show evidence of strings.

Peas: when determined on the basis of tenderometer test: peas shall be completely tender (TR less than 125).
When determined on the basis of a brine flotation test: peas are in such stage of maturity that not more than 10% by count of the peas (skin removed) may sink in a solution containing 10% by weight of salt.

Carrots: Possesses a texture typical of fresh, young carrots with units that may be somewhat firm but not fibrous.

Corn: Kernels have a tender texture and are in the milk or early stage of maturity.

COLOR:

Green beans: the product possesses a color that is typical of young tender green beans and are 90% free from any beans which stand apart in color from the overall color appearance of the product.

Peas: The product possesses a bright, practically uniform green color. Not more than 0.5% by count of the peas may be blond or cream colored, or seriously detract from the overall color appearance of the product.

Carrots: the carrots possess an orange-yellow color that is uniform, bright
And typical of carrots of similar varietal characteristics and that nor more than 5% by weight in any one container may be somewhat but not distinctly different from the overall color.

Corn: The product possesses a bright yellow color, typical of young, tender corn. Not more than 5 discolored or decayed kernels per sample of 454g
Overall color shall show the typical color of each vegetable with a maximum

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Of 5% by weight tolerance for discolouration.

MAJOR DEFECTS:

No tolerance for stones, glass, plastic, metal, hair, wood.

MINOR DEFECT:

Cut green beans are practically free from defects: Combined weight of all defects or defective units does not exceed 10% of the weight of all units, and that for each 10 ounces (283g) of product there may be present:

- 1- Not more than one piece of extraneous vegetable matter, exclusive of detached stems,
- 2- Not more than 2 un-stemmed units and 2 detached stems or one of each or,
- 3- Not more than 10 units damaged by mechanical or insect's damages, rusts spots or blemishes.

For peas: Practically free from defects:

- 1- In a 500g sample, there shall not be more than,
 - a. 7% by count of broken peas, split peas or loose skins.
 - b. 0.5% by count of blemished, discolored, spotted or stained peas
- 2- In 100 ox (2.8 kg) sample, there shall be not more than,
 - a. One piece of vegetable material common to the pea plant having an aggregate area of ¼ sq in (1.6 sq cm) or not more than one thistle bud or other spherical piece of vegetable matter from other plants.

For diced carrots: practically free from defects mean that in any given sample, there will be not more than 5% by weight of defective units that are dirty or show evidence of internal or external discolouration, incomplete peeling, blemishes, insects or mechanical damages.

For Corn kernels: practically free from defects

- 1- In 100 oz sample there shall not be more than 3 kernels with cob tissue and not more than 3% by weight loose skins and 3% by weight crushed kernels that affect the appearance of the product

Total: Not more than 10% in total of mechanical or insects damaged pieces, skin pieces, broken, brown pieces, non-uniform pieces, fragments or discolored units.

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 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.

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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 (85 g)	
Calories 51	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 0.4 g	1 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 10 g	
Fibre / Fibres 3 g	12 %
Sugars / Sucres 3 g	3 %
Protein / Protéines 7 g	
Cholesterol / Cholestérol 0 mg	
Sodium 40 mg	1 %
Potassium 150 mg	3 %
Calcium 25 mg	2 %
Iron / Fer 0.2 mg	1 %
* 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: 6x2 kg Code 6781

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.

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