



IQF GREEN ASPARAGUS TIPS & CUTS * BELOW ZERO* BRAND

- INGREDIENTS:** Asparagus tips and cuts. The product contains no additives and or preservatives.
- CUT AND SIZE:** Asparagus diameter 10-16 mm, length 20-40 mm
 Oversized: Length > 40-45 mm Max. 15%
 Diameter > 16 mm Max. 15%
 Undersized: Length < 18-20 mm Max. 5%
 Diameter < 10mm Max. 5%
- BLANCH:** This product is blanched sufficiently to inactivate the peroxidase enzyme system.
- FREEZING METHOD:** Individual Quick Frozen (IQF)
- ORGANOLEPTIC STANDARDS** The product possesses a uniform green color, with typical smell and taste.
- COLOR:** The product possesses a color that is uniformly bright to light green depending on the seasonal harvest. Maximum tolerance for color variation or seriously discolored units is 5% total by weight.
- MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood.
- MINOR DEFECT:** Not more than 2 units or 5% by count, whichever is greater, exhibiting damage, blemishes, insect injury, rust spots, or other surface defects.
- 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.
- STORAGE AND HANDLING:** Transport and store at 0 °F or colder
- SHELF LIFE:** 24 months at 0 °F or colder
- MICROBIOLOGICAL COUNT:** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

	n	c	m	M
Total plate count	5	2	100,000 CFU/g	250,000 CFU/g
Total coliforms	5	2	100 CFU/g	1000 CFU/g
E. Coli	5	0	<10 CFU/g	
Listeria mono.	5	0	negative/ 25g	
Salmonella	5	0	negative/ 25g	

n = number of samples to be tested from a particular lot number.
 c = maximum number of samples allowed to be between m and M.
 m = microbiological limit which separates good quality from marginally acceptable quality
 M = microbiological limit which separates marginally acceptable quality from defective quality.

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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
Monosodium glutamate	No	No	No
Corn	No	No	No
Celery	No	No	No

** Manufacturing plant has cross contamination prevention controls in place

PACKAGING: 10 kg **Code: 6447**

NUTRITION FACTS TABLE:

Nutrition Facts		
Valeur Nutritive		
Per 3/4 cup (85 g)		
pour 3/4 tasse (85 g)		
Calories	20	% Daily Value*
		% valeur quotidienne*
Fat / Lipides	0.2 g	0 %
Saturated / saturés	0 g	0 %
+ Trans / trans	0 g	
Carbohydrate / Glucides	4 g	
Fibre / Fibres	1 g	4 %
Sugars / Sucres	2 g	2 %
Protein / Protéines	3 g	
Cholesterol / Cholestérol	0 mg	
Sodium	7 mg	2 %
Potassium	220 mg	3 %
Calcium	20 mg	2 %
Iron / Fer	1 mg	7 %
*5% or less is a little, 15% or more is a lot		
*5% ou moins c'est peu, 15% ou plus c'est beaucoup		

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. Do not refreeze.

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