

IQF ASPARAGUS WHOLE GREEN (GRADE A)

INGREDIENTS: Asparagus The product contains no additives and or

preservatives.

CUT AND SIZE: Whole spears with an overall length of 16-18cm and a

diameter of 8-12mm. These specs must be met by 80% of the

whole product.

BLANCH: This product is blanched sufficiently to inactivate the

peroxidase enzyme system.

FREEZING METHOD: Individual quick frozen (IQF)

ORGANOLEPTIC STANDARDS The product possesses a good characteristic normal odour,

flavor and aroma, typical of asparagus that have reached

right maturity. Free from objectionable flavor or odor.

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.

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	100 CFU/g
Salmonella	5	0	negative/ 25g	

n = number of samples to be tested from a particular lot number.

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.

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.



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 10 pieces (85 g)					
pour 10 morceaux (85 g)					
Calories 15	% Daily Value* % valeur quotidienne*				
Fat / Lipides 0.1 g	1 %				
Saturated / saturés 0 g	0 %				
+ Trans / trans 0 g					
Carbohydrate / Glucides	s 3 g 7 %				
Fibre / Fibres 2 g Sugars / Sucres 2 g	2 %				
Protein / Protéines 2 g					
Cholesterol / Cholestérol 0 mg					
	1 %				
Potassium 175 mg	4 %				
Calcium 20 mg	2 %				
Iron / Fer 1.75 mg	10 %				
Vitamin A / Vitamine A 30	mcg 3 %				
Vitamin C / Vitamine C 5	mg 6 %				
Vitamin D / Vitamine D 0	mcg 0 %				
*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: 4x1 kg Code 6551

PREPARATION

Keep frozen until ready to cook. Place the frozen beans in boiling water and cook until desired tenderness. Cooking time is shorter than it is for fresh vegetables. Cooking time may vary depending on the kind of appliance being used. Don't refreeze unused portion.

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