



IQF CELERY DICED (GRADE A)

- INGREDIENTS:** Celery. The product contains no additives and or preservatives.
- CUT AND SIZE:** Celery stalks are processed through an automatic dicing machine with pre-set knife spacing (3/8" = 10 mm).
- 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 odor, flavor and aroma, typical of fresh celery that has reached right maturity. Free from objectionable flavor or odor.
- COLOR:** Reasonably uniform light green, 2% is the maximum tolerance for units which noticeably stand apart in color from the rest in any given sample. Various shades of green may be present in the product.
- MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood.
- MINOR DEFECT:** 10% maximum tolerance for pieces of butt ends, exhibiting surface blemishes, and mechanically damaged units. Decay must not exceed 2% by weigh.
- 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.

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
Monosodium glutamate	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 2/3 cup (85 g) pour 2/3 tasse (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 3 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 70 mg	3 %
Potassium 225 mg	5 %
Calcium 30 mg	2 %
Iron / Fer 0.2 mg	1 %
Vitamin A / Vitamine A 20 mcg	2 %
Vitamin C / Vitamine C 2.5 mg	3 %
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: 6 x 2 Kg

Code 6650

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 unused portion.

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