



IQF MIREPOIX MIX (GRADE A) *

- INGREDIENTS:** Carrots, celery and onions. The product does not contain any additives and/or preservatives.
- BREAKDOWN AND CUT** 50 % diced carrots 10x10 mm
25% diced Celery 10x10 mm
25% diced onions 10x10 mm
With 5% out of size
- 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 each vegetable that has reach the right level of maturity.
- COLOR:** Reasonably uniform typical of each vegetable. A maximum of 3% is tolerated for discoloration.
- TEXTURE:** Each vegetable has matured sufficiently to have become full fleshed, firm yet tender
- MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood.
- MINOR DEFECTS:** 10% tolerance for pieces of skin, minor blemishes, insect or mechanical injury and peel in a 500g sample.
- 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.
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
Tartrazine	No	No	No
Monosodium glutamate	No	No	No
Celery	No	No	Yes

** 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

NUTRITION FACTS TABLE:

Nutrition Facts	
Valeur nutritive	
Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
Calories 25	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.3 g	1 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 5 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 2 g	2 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 50 mg	2 %
Potassium 175 mg	4 %
Calcium 30 mg	2 %
Iron / Fer 0.3 mg	2 %
Vitamin A / Vitamine A 300 mcg	33 %
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: 6X2 KG Code 6794

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 no refreeze.

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