



IQF SLICED MUSHROOMS (GRADE A)

INGREDIENTS: Mushrooms. The product contains no additives and or preservatives.

CUT AND SIZE: Sliced mushrooms have a diameter of 20-60 mm and a thickness of 4-6 mm → At least 60% must be of declared size.

BLANCH: This product is not blanched

FREEZING TECHNIQUE: Individual quick frozen (IQF)

ORGANOLEPTIC STANDARDS The product possesses a good characteristic normal odor, flavor and aroma, typical of mushrooms that have reached right maturity.

COLOR: Reasonably uniform typical creamy to beige
Free from discoloration, internal and external.

MAJOR DEFECTS: No tolerance for stones, glass, plastic, metal, hair, wood.

MINOR DEFECT: Clumps which cannot be separated by hand. In any given sample, there will not be more than 5% by weight of defective units, such as discolored units (including seriously injured units, tough, rubbery, insect or mechanical injury).

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

** 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 3/4 cup (85 g)			
pour 3/4 tasse (85 g)			
Calories	20	% Daily Value*	
		% valeur quotidienne*	
Fat / Lipides	0.3 g		1 %
Saturated / saturés	0 g		0 %
+ Trans / trans	0 g		
Carbohydrate / Glucides	3 g		
Fibre / Fibres	1 g		4 %
Sugars / Sucres	2 g		2 %
Protein / Protéines	3 g		
Cholesterol / Cholestérol	0 mg		
Sodium	4 mg		1 %
Potassium	250 mg		5 %
Calcium	0 mg		0 %
Iron / Fer	0.4 mg		2 %
Vitamin A / Vitamine A	0 mcg		0 %
Vitamin C / Vitamine C	2 mg		2 %
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: 12 x 1 kg Code 6682
6 x 2 kg Code 6683
1 x 20 lbs Code 6684

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.

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