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| Byfrost Byfrost S.C. Ul. Jezuicka 7/2 85-102 Bydgoszcz Poland | SPECIFICATION OF THE PRODUCT FROZEN VEGETABLES | SP 11 - E |
| | FROZEN LEEK DICED 10 x 10 mm | Edition 6 04.01.2021 r. Page 1 z 4 |
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1. DESCRIPTION OF THE PRODUCT

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| Features | |
| Description of the product | The product received by freezing fresh, healthy leek, cut in dices. Content: 100% leek |
| Appearance | Loose, falling apart dices of leek, 10x10 mm; size difference from declared size +/- 2 mm. |
| Colour | White - cream-colored, yellow-cream, light-green to dark-green, typical for variety. |
| Taste and smell | Typical for leek, without foreign tastes or smells |
| Wholesomeness | Healthy, not damaged by diseases and pests |
| Consistency - in frozen state - in unfrozen state | Hard Weakened |
| Contaminants | Leek dices, clean, free from mineral or organic contaminants; foreign bodies are not allowed |
| Country of origin | POLAND |

2. DEFINITIONS

| | |
|-----------------------------|---|
| Permanent clumps | More than 5 pieces or their parts stucked together not falling apart under pressure |
| Plant origin contaminants | Uneatable parts of plants |
| Mineral origin contaminants | Soil, sand |
| Foreign bodies | Insects, wood, plastic, metal, paper, etc. |

3. TOLERANCES FOR DEFECTS

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| Dices with an area of less than 50% of the declared | max. 10 % |
| Dices larger than declared | max. 10 % |
| Permanent clumps | max. 5% |
| Dices with root heel remainder | max. 3% |
| Irregular cut – slanting | max 5 % |
| Dices damaged by pests | max 2pcs /1000g |
| Dices with disease changes | max 2% |
| Plant origin contaminants | max 2 pcs/10kg |
| Mineral origin contaminants | max 0,04 % |

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4. MICROBIOLOGICAL

| Type of examination | n | c | Unit | Acceptable level of micro-organisms | |
|---------------------------------|---|---|-------|-------------------------------------|-------------------|
| | | | | m | M |
| Total number of micro-organisms | 5 | 2 | cfu/g | $1,0 \times 10^6$ | $1,0 \times 10^7$ |
| Escherichia coli | 5 | 2 | cfu/g | $1,0 \times 10^2$ | $1,0 \times 10^2$ |
| Enterobacteriaceae | 5 | 2 | cfu/g | $1,0 \times 10^4$ | $1,0 \times 10^5$ |
| Clostridium | 5 | 2 | cfu/g | $1,0 \times 10^3$ | $1,0 \times 10^4$ |
| Staphylococcus aureus | 5 | 2 | cfu/g | $1,0 \times 10^2$ | $1,0 \times 10^3$ |
| Salmonella in 25 g | 5 | 0 | | absent | absent |
| Listeria monocytogenes in 25 g | 5 | 0 | | absent | absent |
| Bacillus cereus | 5 | 2 | cfu/g | $1,0 \times 10^3$ | $1,0 \times 10^4$ |
| Yeast | 5 | 2 | cfu/g | $1,0 \times 10^3$ | $1,0 \times 10^4$ |
| Moulds | 5 | 2 | cfu/g | $1,0 \times 10^3$ | $1,0 \times 10^4$ |

n – number of tests

m- acceptable level of micro-organisms

M – impassable level of micro-organisms

c - qualification of tests numbers taken from n, within the range between m and M

5. AVERAGE NUTRITIONAL VALUE IN 100 g OF PRODUCT

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|-----------------------------|------------------|
| Energy value | 26 kcal / 110 kJ |
| Protein | 0,8 g |
| Carbohydrates | 4,4 g |
| Sugars after inversion | 4,2 g |
| Fat | 0,1 % |
| Total saturated fatty acids | < 0,1 g |
| Fiber | 2,3 g |
| Sodium | 0,0027 g |
| Salt | 0,0068 g |

6. PACKING AND MARKING

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| Packages | Hermetic, clean, whole, without foreign smell, acceptable for contact with food, type (bags, cartons) according to customer's request. |
| Marking | <ul style="list-style-type: none"> -product name -LOT no -net weight -date of production -expiry date -POLISH PRODUCT -INFORMATION: deep-frozen product, do not refreeze, storage temperature -18°C |

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7. STORAGE, SHELF-LIFE DATE, TRANSPORT

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|--------------------|--|
| Storage conditions | Storage temperature ensuring in every place the temperature of product not higher than -18°C |
| Expiration date | 24 months in temperature not higher than -18°C |
| Transport | Refrigeration truck keeping the product temperature in every place not higher than -18°C. Short-term temperature changes not higher than 1°C, during loading and unloading are allowed. Sanitary condition of the truck must be according current legal basis. |

8. LEGAL BASIS

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|---|---|
| Content of heavy metals harmful to life | According to the Polish law provisions and EU |
| Residues of plant protection products | According to the Polish law provisions and EU |
| GMO | Product is not genetically changed. In accordance with the declaration of vegetable suppliers the product does not contain genetically modified ingredients. To the technological process of production were not used genetically modified organisms. |
| Irradiation | The ionizing radiation for germs reduction and destruction is not allowed. |
| Allergens | The product does not contain allergens. |

9. CONNECTED NORMS

PN-ISO 5492:2009 Sensory analysis Terminology
 PN-A-75054:1997 Frozen fruits and vegetables Terminology
 PN-A-75051:1990 Frozen fruits and vegetables. Samples taking and methods of researches
 Sheet with visual standards for product evaluation

| | Position | Name | Date | Edition |
|----------|-----------------------------|-----------------|---------------|---------|
| Draw up | Legal representative of QMS | Ewa Wawrzkowicz | 02.01.2016 r. | 1 |
| Approved | Member of the Board | Jacek Warpiński | 02.01.2016 r. | |
| Update | Legal representative of QMS | Ewa Wawrzkowicz | 02.01.2017 r. | 2 |
| | Legal representative of QMS | Ewa Wawrzkowicz | 02.01.2018 r. | 3 |
| | Legal representative of QMS | Ewa Wawrzkowicz | 02.01.2019 r. | 4 |
| | Legal representative of QMS | Ewa Wawrzkowicz | 08.01.2020 r. | 5 |
| | Legal representative of QMS | Ewa Wawrzkowicz | 04.01.2021 r. | 6 |

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10. SHEET WITH VISUAL STANDARDS FOR PRODUCT EVALUATION

FROZEN LEEK DICED 10x10 mm

