

Byfrost Byfrost S.C. Ul. Jezuicka 7/2 85-102 Bydgoszcz Poland	SPECIFICATION OF THE PRODUCT FROZEN VEGETABLES	SP 11
	FROZEN LEEK SLICES 6 mm	Edition 6
		04.01.2021
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1. DESCRIPTION OF THE PRODUCT

Features	
Description of the product	The product received by freezing fresh, healthy leek, cut in slices. Content: 100% leek
Appearance	Loose slices, without permanent clumps with a thickness resulting from the slicer module 6 mm. Deviations from the cutting size +/- 1 mm Slice diameter not normalized
Colour	White - cream-coloured, yellow-cream, light-green to dark-green, typical for the 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	Clean leek slices, free from plant and mineral origin contaminants; foreign bodies are not allowed
Country of origin	POLAND

2. DEFINITIONS

Permanent clumps	More than 2 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

Permanent clumps	max. 10 %
Slices and their parts with other thickness than declared	max. 15%
Irregular cut – diagonal slices	max. 5 %
Slices with root heel remainder	max. 3 %
Slices damaged by pests	max. 2 pcs / 1000g
Slices with disease changes	max. 2 %
Plant origin contaminants	max. 2 pcs/10kg
Mineral origin contaminants	max. 0,04 %

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4. MICROBIOLOGICAL REQUIREMENTS

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

Energy value	26,0 kcal / 110 kJ
Protein	0,8 g
Carbohydrates	4,4 g
- including sugar	4,2 g
Fat	0,1 g
- including saturated	< 0,1 g
Fiber	2,3 g
Sodium	0,0027 g
Salt	0,0068 g

6. PACKING AND MARKING

Packages	Hermetic, clean, whole, without foreign smell, acceptable for contact with food, type (bags, cartons) according to customer's request.
Marking	-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

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

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 SLICES 6 mm

