

	Name of product:	<b>Frozen rhubarb IQF Slices</b>		
	Producer:	<b>Byfrost</b> Byfrost S.C. Ul. Jezuiicka 7/2 85-102 Bydgoszcz Poland	Category:	Vegetables
Storing conditions:	Temperature max. -18°C	Expiration date:	24 months	
Packaging:	Bags, cartons, individual unit packages etc. (allowed in food contact)			
General description:	Frozen rhubarb IQF, cut from stems into 13-15 mm slices (acceptable difference +/-1mm). Fresh rhubarb, healthy, ripe, loose, thoroughly washed, cut, sorted, IQF frozen, controlled with metal detector, packed. Slices without leaves or root parts, without mechanical damage, free of signs of pests, free of signs of diseases and fermentation. Rhubarb stems of various length, width and thickness. Of colour from red, pinky green, pinky grey to green (typical for given variety) – heterogeneity is acceptable, of smell and taste typical of rhubarb (with no foreign smell and taste). Frozen structure – hard and brittle, defrosted – weakened, with a slight leakage. Free of mineral, plant and foreign pollution.			

Quality defects tolerances for a given class			
Criterium			Acceptable tolerance (not more than)
			Class I
<b>Appearance, colour and ripeness</b>	1.	Slices with parts of roots and leaves	3% of weight
	2.	Slices with mechanical damage	10% of weight
	3.	Slices with woody areas on more than 25% of surface	2% of weight
	4.	Clusters	6% of weight
	5.	Slices with enzymatic changes, slices with defective colour (other colour)	9% of weight
	6.	Slices rotten on more than 25% of surface	2% of weight
<b>Size</b>	7.	Slices longer than 16 mm	10% of weight
	8.	Slices shorter than 12 mm	10% of weight
	9.	Slices with diagonal cut	6% of weight
	10.	Slices with less than 10 mm diameter	8% of weight
<b>Pollution</b>	11.	Organic pollution	0,2% of weight
	12.	Mineral pollution	0,05% of weight

Definitions and additional remarks
<p><b>Root part</b> – the hard ending of the stem that had a direct contact with the ground</p> <p><b>Mechanical damage</b> – slices with split ends, halves of slices, crushed slices or slices with loss in the external surface, which may negatively affect the general appearance to a significant extent</p> <p><b>Woody areas</b> – external surface on which the skin is dry and with hard and woody fibers</p> <p><b>Clusters</b> – three or more pieces permanently stuck to each other that do not fall apart under the pressure of a hand</p> <p><b>Enzymatic changes</b> – a colour or taste change caused by microbes</p> <p><b>Rotten slices</b> – slices with changes caused by diseases, visible in form of spots, scarrings and pittings</p> <p><b>Slices with diagonal cut</b> – slices with cutting angle of less than 45 degrees</p> <p>Frost and slight icing are not defects.</p>

Declarations	
<b>Origin</b>	Poland, EU
<b>Product designation</b>	For consumption by all groups after heat treatment, except for people with health contraindications. Deep-frozen product. After thawing, do not freeze again.
<b>Physical and chemical properties</b>	The highest permissible levels of heavy metals, chlorates and perchlorates as well as pesticide residues according to: <ul style="list-style-type: none"> <li>• Commission Regulation (EC) No. 2023/915 of April 25, 2023.</li> <li>• Regulation (EC) of the European Parliament and of the Council No. 396/2005 of February 23, 2005. (along with subsequent amendments)</li> </ul>
<b>GMOs, ionization</b>	The product does not contain genetically modified material and has not been subjected to ionizing radiation. It complies with Regulation (EC) of the European Parliament and of the Council No. 1829/2002 of September 22, 2003. (along with subsequent amendments)
<b>Packaging and labeling</b>	Packaging and labeling in accordance with the currently applicable provisions of food law and arrangements with the recipient.
<b>Transport conditions</b>	The means of transport must meet the current legal requirements for the transport of foodstuffs. The means of transport must be clean, dry, free of foreign odors and free of contamination. The presence of pests is unacceptable. Means of transport equipped with refrigeration devices ensuring the maintenance, in any place of the means of transport, of the temperature not higher than -18°C during transport. A short-term increase in temperature, not more than 3°C, is allowed during handling, loading and unloading.
<b>Allergens</b>	The product does not contain substances or products that cause allergies or intolerances in accordance with the Annex to Regulation (EC) of the European Parliament and of the Council No. 1169/2011 of 25.10.2011. (along with subsequent amendments).