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1. GENERAL INFORMATION

Supplier's name	Byfrost Sp. z o.o
Address	Jezuicka 7, 85-102 Bydgoszcz
Telephone	+48 52 51 53 287
Website	www.byfrost.com.pl
Email	office@byfrost.com.pl
Quality contact	E-mail: office@byfrost.com.pl
Contact in case of emergency only (24h)	Name: Jacek Warpinsky Mob: +48 52 51 53 287
Certification	BRC, IFC, ACS

2. PRODUCT INFORMATION

Product name	Carrots sliced straight cut 4-7mm -25mm
Product number	721
Product description	The carrots used for these frozen carrot slices bear the characteristics of the <i>Daucus carota</i> L. variety. The slices have a straight cut. The carrots are washed, peeled, sliced, blanched, cooled and then individually frozen (IQF).
Ingredients	100% carrot
Country of origin	Belgium, France
Customs tariff n°	0710 8095

3. PHYSICAL CRITERIA

3.1 ORGANOLEPTICAL CHARACTERISTICS

Colour	Orange, heterogenous colour
Odour	Typical of carrots
Flavour	Typical of carrots
Texture	Firm

3.2 PHYSICAL CHARACTERISTICS

	Unit	Norm	Tolerance
Dry matter content	%	10,5	8
Peroxidase*	s	60<x<120	60<x<180
Thickness	mm	4-6mm	4-7mm
Burst slices	%	10	20
Broken slices**	%	3	10
Colour defect (blemishes)	%	5	10
Black or dark green pieces of carrot tops	p/kg	8	12
Diameter (<25)	%	85	80
Undersize (<15mm)	%	5	10
Oversize***	%	10	15
Clumps****	%	15	20

* Time before discoloration.

** Broken slices: slices which are broken and are less than 75% of the original size of the slice, or have the centre missing. This category does not include any undersize pieces.

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*** Oversize: slice in which the maximum diameter is greater than 1½ times the minimum diameter of the same slice.

**** Clumps: 3 or more slices frozen together.

3.3 FOREIGN BODIES

	Unit	Norm	Tolerance
FM	p/kg	Absent	Absent
EVM	p/kg	0	1

DETECTION OF METAL	400g - 2,5kg		10kg - 25kg	
	norm	tolerance	norm	tolerance
Fe	2,5mm	3,0mm	2mm	2,5mm
Non-Fe	3mm	3,18mm	2,5mm	3,0mm
SS	3mm	-	3mm	-

4. CHEMICAL CRITERIA

4.1 NITRATE

	Unit	Norm	Tolerance
Nitrate	ppm	<300	<800

4.2 HEAVY METALS

Norms according to the European legislation can not be exceeded.

4.3 FYTOSANITARY RESIDUE

Norms according to the European legislation can not be exceeded.


5. MICROBIOLOGICAL CRITERIA

Parameter	Norm (/g)	Tolerance (/g)
Total count	<500.000	<1.500.000
Feecal coliforms	<15	<100
Coliforms	<1.000	<3.000
Moulds	<500	<1.500
Yeasts	<1.000	<3.000
<i>E. coli</i>	<10	<100
Salmonellae	Absent in 25g	
<i>L. monocytogenes</i>	Absent in 25g	<100/g
<i>S. aureus</i>	<100	<1000

6. GENETICALLY MODIFIED ORGANISMS

The product is from non-GMO sources and not subject to GMO labelling.

7. IONIZING RADIATION

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The product is not ionised.

8. STORAGE INFORMATION

Storage temperature	Max. -18°C (frozen)
BBE	24 months
Other information	Once thawed, do not refreeze

9. NUTRITIONAL INFORMATION

100g of this frozen product contains

Source: literature

Energy	23 kcal 98 kJ
Fat	0,0g
Saturated	0,0g
Monounsaturated	0,0g
Polyunsaturated	0,0g
Carbohydrates	5,3g
Sugars	5,0g
Fibers	2,8g
Protein	0,6g
Salt*	0,0775g
Vitamine A	1250µg
Vitamine B1	0,02mg
Vitamine B2	0,03mg
Vitamine C	2,0mg

* The salt content is exclusively due to the presence of naturally occurring sodium.

10. ALLERGEN INFORMATION

Celery is produced and measures are taken to control the absence of cross-contamination.

11. PRODUCT PICTURE



12. PREPARATION

Put the frozen vegetables into slightly boiling water. Prepare as fresh vegetables with reduced boiling time. Season to taste.
