



Byfrost Byfrost Sp. z o.o. Ul. Jezuitska 7/2 85-102 Bydgoszcz Poland	Quality Specification		No. of Specification:	SP 65
			Edition:	2
	Frozen Red Kidney Beans		Date of edition:	15.03.2021
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Complied by: Quality Manager - Jacek Warpinski			Approved by: Plant Manager - Mirosław Żytowiecki	
Data: 15.03.2021	Podpis: 	Data: 15.03.2021	Podpis: 	

1. The name of the product		Frozen Red Kidney Beans		
2. Latin name		Phaseolus L.		
3. Product description		Product received from healthy, mature material, blanched or cooked and deeply frozen in loose way, glazed.		
4. Country of origin		Poland		
5. Sensory requirements				
5.1 Ingredients		ingredients: 100% Red Kidney Beans		
5.2 Organoleptical requirements		colour	typical for raw material	
		aroma	typical, without strange aromas	
		taste	typical, without strange aftertaste	
		texture	after freezing - hard, after thawing - weakened	
6. Physicochemical requirements				
6.1. Pesticide residues		Product remains in accordance to Directive (EC) no. 396/2005 of the European Parliament and of the Council of 23 February 2005. As: 91/414/EEC, as latter changes.		
6.2. Content of heavy metals harmful to health		According to Commission Regulation (EC) No. 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.		
6.3. Chemical requirements		Peroxidase - negative		
7. Tolerances				
Defect		Defect description	Tolerances	Unit
Assessed on 1000g sample - frozen beans				
Mechanical damages	Damaged beans - beans damaged on one third of their surface and crushed		2	% weights
Cracked	Beans with cracked skin surface		5	% weights
Loose husk/skin	Loose pieces of skin		2	% weights
Clumps	Clumped beans (3-5 pieces) that can not be separated by finger pressure		2	% weights
Beans damaged by diseases and pests	Beans with visible feeding by pests or with traces caused by diseases		2	psc./kg
Colour deviation (different colour)	Beans not coloured red		1	% wag
Crinkled beans	Beans characterized by a crinkled skin covering the grain		2	% wag
Foreign Body (FM)	Any material not coming from beans. Examples of foreign bodies: insects, insect pieces, wood, glass, stones, metals, etc.		0	psc./kg
Organic contaminants	Non-toxic plant material		2	psc./kg
Mineral contaminants	Material related to the raw material environment e.g. sand		0	% weights

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8. Microbiological requirements

In

accordance with Commission Regulation (EC) No 1441/2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs

	Kind of bacteria	Tolerances cfu/g
	Mesophilic aerobic bacteria count	<1,0x10 ⁵
	The number of <i>Enterobacteriaceae</i>	<1,0x10 ⁴
	Yeast count	<1,0x10 ³
	Mould count	<1,0x10 ²
	The number of <i>Escherichia coli</i>	<1,0x10 ¹
	The number of <i>Bacillus cereus</i>	<1,0x10 ³
	The number of coagulase-positive <i>Staphylococcus aureus</i>	<1,0x10 ²
	Presence of <i>Listeria monocytogenes</i>	nieobecna w 25 g
	Presence of <i>Salmonella</i>	nieobecna w 25 g

9. Special requirements

9.1. GMO	Product does not contain, consist of and was not produced from genetically modified organisms in accordance with EC Regulations 1829/2003 and 1830/2003, as latter change.
9.2. Allergens	Product does not contain allergens in accordance with Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.
9.3. Ionizing radiation	Product does not subjected to ionizing radiation.
10. Labelling	Product labeled with the following information: - name, - lot number, - netweight, - production date, - expiry date, - country of origin, - crop year, - storage temperature.
11. Packaging	sacks a'20 kg, cartons a'10kg or retail packaging, catering packaging
12. Customer use	The product intended for consumption after prior heat treatment or as a semi-finished product for production of food preserves for all population groups. Once thawed product must not be re-frozen.
13. Distribution	The commodity should be transported in means of transport which are equipped with devices ensuring maintenance of temperature not higher than 21 degrees below zero Celsius in each point of the product. Short-lived rise of temperature, not higher than 3 degrees Celsius, during manipulative actions, loading and unloading is acceptable.
14. Storage	The product should be stored at ≤-18°C.
15. Shelf life	24 months from production date in the above storage conditions