

<div>Byfrost</div> <div>Byfrost Sp. z o.o</div> <div>Ul. Jezuicka 7/2</div> <div>85-102 Bydgoszcz</div> <div>Poland</div>	Quality Specification		No. of Specification:	SP 65
			Edition:	6
	Frozen Red Kidney Beans		Date of edition:	19.12.2023
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Complied by: Senior Specialist of Quality Control Department - JacekWarpinski		Approved by: Quality Control Manager - Jacek Warpinski		
Date: 12.12.2023		Date: 19.12.2023		

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.		
4. Country of origin		Brazil/Poland/Argentina/Canada		
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		Lead – max 0,1 mg/kg Cadmium – max 0,02 mg/kg According to Commission Regulation (EU) 2023/915 of 25 April 2023 amending Regulation (EC) No 1881/2006 as regards maximum levels of cadmium and leads in certain		
6.3. Chemical requirements		Peroxydase - 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. Nutrient values				
	Energy	127 kcal		
	Fat	0.5 g		
	Saturated fatty acids	0.072 g		
	Protein	8,67g		
	Carbohydrate	22.8 g		
	Sugars	0.32 g		
	Fiber dietary	7.4 g		
	Pottasium, K	403 mg		
	Sodium, Na	2 mg		
9. Microbiological requirements				
	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		
	<i>The number of Listeria monocytogenes</i>	<1,0x10 ¹		
	<i>Presence of Salmonella</i>	not present in 25 g		
10. Special requirements				
10.1. 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.			
10.2. 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.			
10.3. Ionizing radiation	Product does not subjected to ionizing radiation.			
11. Labelling	Product labeled with the following information: name, lot number, netweight, production date, expiry date, country of origin, crop year, storage temperature.			
12. Packaging	blue sacks a'20 kg, cartons a'10kg			
13. 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.			
14. 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.			
15. Storage	The product should be stored at ≤-18°C.			
16. Shelf life	24 months from production date in the above storage conditions			