PRODUCT SPECIFICATION ONION diced 6x6mm	F-52 Edit: 2
(4x2,5kg)	Page: 1 of 2
	Date: 22.08.2008
Article number: 557	Update: 17.01.2014

Article name	IQF Onion diced 6x6mm - NOT GMO						
Process of manufac- ture	The product must be made from sound, firm, topped and dry onions of the species Allium cepa L. The colour and flavour of the onions must be characteristic of the species. The onions must not suffer from any diseases or attacks of insects. The product must not be treated with ionising rays. The product must not be genetically modified. The product must comply with the latest Danish food legislation. The onions are peeled and washed in clean water without preservatives, cut into dices of 6x6 mm, and frozen to -18°C or lower, so that they appear free-flowing. All items pass a metal detector.						
Min one 250g sample	Defect description Critical limit						
is taken per pallet and							
analysed according to	Peel remains 3pcs						
the specification	Root remains	3pcs					
and offerences	Pieces with brown spots	3pcs					
	FM	0pcs					
Origin	Poland						
0	Х						
Standard packing 1	are sealed with blue tape. Each carton contains 10 kg (4x2,5kg) The cartons are stacked on new pallets which has a piece of carbon on the bottom. There are 7 cartons in 9 layers on each pallet. Totally 63 cartons. The top of the pallet is covered by a piece of blue plastic and the pallet is wrapped in clear plastic. An A4 sheet with information about the article name, production date etc is attached to each pallet. All packing material is in accordance with EEC's proclamation about articles and items to get into contact with foodstuff.						
Standard packing 2	The berries are packed in plastic bags. Each bag contains 20 kg. The bags are sewed with blue tread. The bags are placed on EURO pallets, which has a piece of carbon on the bottom. There are 12 layers of 3 bags on each pallet- totally 36 bags. The top of the pallet is covered by a piece of blue plastic and the pallet is wrapped in clear plastic. An A4 sheet with information about the article name, production date etc is attached to each pallet. All packing material is in accordance with EEC's proclamation about articles and items to get into contact with foodstuff						

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Pal- lets/cartons/bags: Dimensions and weights	Pallet size: $1 \times b \times h$ $80 \times 120 \times 170 =$ 1.63 m^3 Cartons size: $1 \times b \times h$ $28 \times 38 \times 26 \text{ cm}$ Bags size.: $1 \times b$ $53 \times 87 \text{ cm}$		Gross weight pallet car- tons: 750 kg Gross weight pallet bags: 930 kg Cartons gross weight: 10.5 kg Bags gross weight: 20.1 kg		Net weight pallet cartons: 720kg Net weight pallet bags: 900 kg Cartons net weight: 10.0 kg Bags net weight: 20.0 kg	
Recommended storage	To be stored at max -18° C					
Shelf life	Max 24 months in unopened bags/ cartons					
Expected application	The food stuff	-				
Characteristica: <u>Colour:</u> White, white/green veins <u>Odour:</u> Typical for onion- free of foreign odour. <u>Taste:</u> Typical for onion- free from foreign taste.	Microbiologic Enterobacteri < 500 Yeast / mould TVC E. coli S. aureus Salmonella Listeria Aerobic bacte 000/g	acea: < 5 000 < 10 000 absent absent absent absent	Chemical: Free from additive processing aids. Pesticides, heavy toxins, radioactiv GMO: In accordan EEC legislation	<u>metals,</u> ity and	Nutritive value per 100 gEnergi:109 kj (30 kcal)Protein:1,4 gCarbohydrate5,2 gSugars2,1gFat:0,4gSaturated fatty acids:0,02gSalt:0,03gFiber:1,7g	

Allergen included in the directive 2003/89/EC	Present product ingree	t due to	ie to Present in		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		Х		Х		Х	
Crustaceans		Х		Х		Х	
Eggs		Х		Х		Х	
Fish		Х		Х		Х	
Peanuts		Х		Х		Х	
Soybeans		Х		Х		Х	
Milk		Х		Х		Х	
Nuts		Х		Х		Х	
Celery		Х		Х		Х	
Mustard		Х		Х		Х	
Sesame		Х		Х		Х	
Sulphur Dioxide (>10 ppm)		х		х		х	

EAN: 900 171 280 5571