	Product specification	Code	380.9
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	<b>Rhubarb slices I.Q.F</b>	Approved	IRE
	<b>Red, 12-15 mm</b>	Page	1 / 2

## 1. Product

Product description: I.Q.F. red rhubarb, clean, healthy, free from pests and foreign matter. Rhubarb stalks cut perpendicular to the axis into slices with a thickness of 12-15 mm and a natural diameter. Pieces with dimension different than cutting size are not a defect.

Ingredients: 100% rhubarb, variety: Frambosa red.

Country of origin: Poland

Allergens\*: absent

\*EC No 1169/2011

## 2. Packing

Packing: in 1x10 kg blue PE bag in carton, 1x25 kg paperbags

All the primary packing materials comply with Regulation EC No 1935/2004 on materials and articles intended to come into contact with food and Regulation EC No 10/2011 on plastic materials and articles intended to come into contact with food.

## 3. Chemical standards

Products comply with Regulation EC No 396/2005 on maximum residue levels of pesticides and regulation EC No 1881/2006 on maximum levels for certain contaminants in foodstuffs.

## 4. Microbiological standards

	Maximum (cfu/g)
Total plate count	1 x 10 <sup>5</sup>
E. coli	1 x 10 <sup>2</sup>
Enterobacteriaceae	1 x 10 <sup>3</sup>
Listeria monocytogens	Absent in 25 g
Salmonella	Absent in 25 g

## 5. Nutritional information

per 100 g, based on literature:

Energy	97	kJ /	23	kcal		
Fat	0,0	g	Protein	1,0	g	
Saturates	0,0	g	Sodium	5,0	mg	
Carbohydrate	2,0	g	Salt	0,0	g	
Sugars	2,0	g	Fibre	1,8	g	

## 6. Storage and transport

Storing temperature: -18 °C or lower

Transport temperature: -18 °C or lower


Shelf life: 24 months after production date

## 7. GMO

Products do not contain any genetically modified organisms (GMOs) nor have been produced from and or using any GMOs.

## 8. Irradiation

Products have not been irradiated.

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## 9. Quality standard

Colour	Typical of the variety. defrosted: surface rosa-red till green. Flesh after cutting: green-raspberry. The colour of the surface may be red or green, depending on the natural presence. Green pieces are not a defect.
Consistency	The frozen: hard, brittle, weakened after thawing
Maturity	Ripe and free from pathological change and disease symptoms
Taste and smell	Characteristic for red rhubarb, without foreign tastes and odors

### Defects

- Pieces of heel or leaf fragments	% w/w	≤ 5
- Conglomerates	% w/w	≤ 10
- Pieces obliquely cut (>15°) or irregular	% w/w	≤ 15
- Inappropriate consistency	% w/w	≤ 12
- Pieces with rust	% w/w	≤ 15
- Pieces with disease changes	% w/w	≤ 1
- Crushed and mechanically damaged	% w/w	≤ 5
- mineral impurities	% w/w	≤ 0,1

## 10. Label

Product contains a Sonderjansen label, unless agreed differently:

Product, Origin, Weight, Company name, Expiry date, Lotnumber, Storage conditions.