
	<b>Product Specification</b>		
	<b>IQF Soup Mix (Grade A)</b>		
	Product Code(s): 01720	Revision : 03	Effective Date : 2018-05-09

## **INDEX OF QUALITY**

<b>Ingredients</b>	Carrots (grade A), leeks, cauliflower (grade A), celery, turnip, green beans (grade A), celeriac, peas (grade A), salsify. Product contains no additives or artificial preservatives.
<b>Variety</b>	Carrots: carrots possess the color, texture and shape of one or more like varieties Green beans: similar shape either of the round type or flat type green beans Peas: possess the color and shape of one or more like varieties All other ingredients possess the color, texture and shape of one or more like varieties.
<b>Maturity</b>	Each vegetable has matured sufficiently to have become full fleshed, firm, yet tender. <u>Diced carrots:</u> typical of fresh young carrots, with units that may be somewhat firm but not fibrous. <u>Cauliflower:</u> not less than 80% by weight of the cauliflower are firm and compact clusters of buds or buttons, with no presence of slightly soft and loose units. <u>Green beans:</u> full-fleshed for the variety, tender and not fibrous. Seeds are in the early stages of maturity, and not more than 5% by count of the units show evidence of strings <u>Peas:</u> 1. When determined on the basis of tenderometer test: peas completely tender (TR <125) 2. When determined on the basis of brine flotation test: peas are in such a stage of maturity that not more than 10 per cent by count of the peas (skins removed) may sink in a solution containing 13 per cent by weight of salt.
<b>Cut &amp; Ratio</b>	<u>25% Diced carrots</u> (3/8" x 3/8") the aggregate weight of all irregular shaped units and splinters does not exceed five per cent of the weight of all units <u>18% Leeks</u> (10 mm width x 30 mm length) 10% tolerance of oversize and undersize <u>14% Cauliflower florets</u> (width 10-20 mm) 90% must be of declared size <u>12% Sliced celery</u> (3/8" slice) <u>8% Diced turnip</u> (3/8" x 3/8") <u>7% Cut green beans</u> (1" cut) tolerance of 15% for oversize and undersize <u>7% Diced celeriac</u> (3/8" x 3/8") <u>6% Peas</u> (medium size) <u>3% Salsify</u> (15-25 mm diameter; 4 mm thick) 10% tolerance for oversize and undersize
<b>Blanch</b>	Leeks and sliced celery are unblanched. The other ingredients are blanched.
<b>Freezing</b>	Individual Quick Frozen (IQF)
<b>Flavor</b>	Free from objectionable flavor and odors of any type. After cooking, has the flavor and odor of young tender carrots, beans and peas. All other ingredients must have after cooking, a good characteristic flavor and odor, typical of each vegetable.

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**Color** The product shows a color typical of each vegetable. Maximum 5% by weight tolerance for discoloration.

Carrots: possess an orange-yellow color that is uniform, bright and typical of carrots of similar varietal characteristics. Not more than five per cent, by weight, of the units in any one container may be somewhat but not distinctly different from the overall color.

Cauliflower: buds or buttons possess a characteristic white to light cream color over the tops, which color may be slightly variable, but that not more than one unit or 10 per cent by count (whichever is greater) distinctly stands apart in color from all other units in the container

Green beans: possess a color that is typical of young tender green beans and are 90 per cent free from any beans which stand apart in color from the overall color appearance of the product

Peas: possess a bright, practically uniform green color. Not more than 0.5% by count of the peas may be blond or cream colored, or seriously detract from the overall color appearance of the product.

**Major Defects** No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.

**Minor Defects** Total: Not more than 10% in total of mechanical or insect injured pieces, skin pieces, broken, brown pieces, non uniform pieces, fragments or discolored units.

Diced carrots

Practically free from defects


(a) not more than three units or five per cent, by count (whichever is greater), are dirty or show evidence of blemishes, incomplete peeling, or insect or mechanical injury.

Cauliflower florets

Practically free from defects

(a) not more than a total of 15 per cent by weight are poorly trimmed clusters, or

(b) not more than a total of 10 per cent by weight are damaged clusters showing visible blemished areas, insect or pathological injury in excess of 1/4 square inch

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Cut green beans

Practically free from defects

In sample of 10 oz. (283.4 g), total weight of defective units does not exceed 10% of the weight.

- (a) not more than one piece of extraneous vegetable matter, exclusive of detached stems,
- (b) not more than two unstemmed units and two detached stems, or one of each, or
- (c) not more than 10 units damaged by mechanical or insect injury or showing rust spot blemishes

Peas

Practically free from defects

- 1) In a 500g sample, there shall not be more than,
  - a) 7% by count of broken peas, split peas or loose skins
  - b) 0.5% by count of blemished, discolored, spotted or stained pea
- 2) In 100 oz. (2.8 kg) sample, there shall not be more than,
  - a) one piece or pieces of vegetable material common to the pea plant having an aggregate area of 1/4 square inch (1.6 cm<sup>2</sup>); or not more than one thistle bud or other spherical piece of vegetable matter from other plants
  - b) one cylindrical piece or pieces of vegetable material from other plants not exceeding 1/2 inch in length in the aggregate


**Storage & Handling**      Transport and store at 0°F or colder.

**Shelf life**                      24 months at 0°F or colder.

**FOOD SAFETY STANDARDS**

**HACCP**                              Required

**Non-GMO**                          The product has not been genetically modified. It does not contain ingredients which have been genetically modified or issued from a genetically modified product.

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**Pesticides** Maximum residue levels established/regulated by Health Canada and the *Pest Control Products Act* are respected.

**Microbial Standard** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

**3 Class Plan**

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total Plate Count (TPC)</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total Coliforms</b>	5	2	100 CFU/g	1000 CFU/g
<b><i>Escherichi coli</i></b>	5	0	10 CFU/g	
<b><i>Listeria monocytogenes</i></b>	5	0	100 CFU/g	
<b>Salmonella</b>	5	0	Negative/25g	

n = number of samples to be tested from a particular lot number.

c = maximum number of samples allowed to be between m and M.

m = microbiological limit which separates good quality from marginally acceptable quality

M = microbiological limit which separates marginally acceptable quality from defective quality.

**Allergens** The product is free of all priority food allergens identified by Health Canada and the CFIA. The product does not contain the following:

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>• peanuts or its derivatives</li> <li>• tree nuts or their derivatives</li> <li>• sesame seeds or its derivatives</li> <li>• milk or its derivatives</li> <li>• eggs or its derivatives</li> <li>• soy or its derivatives</li> <li>• shellfish and mollusks or their derivatives</li> </ul> | <ul style="list-style-type: none"> <li>• fish or its derivatives</li> <li>• wheat or its derivatives</li> <li>• sulphites</li> <li>• gluten</li> <li>• tartrazine</li> <li>• monosodium glutamate</li> <li>• corn</li> <li>• celery</li> </ul> |
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An allergen control program is in practice to prevent cross-contamination of the product with allergens which may be present in other products manufactured on the same line or present in the same manufacturing plant.



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#### Nutrition Facts

The values are expressed as units per 100 grams (approx. 3.5 oz serving). These values are calculated using average "text book" data. Actual analysis of different lots may vary.

Nutrients per 100g	
Calories	39.43
Fat (g)	0.31
Saturated Fat (g)	0.06
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	50.69
Potassium (mg)	229.77
Total Carbohydrates (g)	8.36
Dietary Fiber (g)	2.41
Total Sugars (g)	2.86
Added Sugars (g)	0
Protein (g)	1.54
Vitamin A-RAE (mcg)	203.47
Vitamin C (mg)	13.04
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	0.41
Calcium (mg)	38.41
Iron (mg)	0.85
Ash (g)	0.79
Water (g)	89.01

#### Nutrition Facts

#### Valeur nutritive

Per 2/3 cup (85 g)  
pour 2/3 tasse (85 g)

<b>Calories 35</b>	<b>% Daily Value*</b>
<b>Fat / Lipides 0.3 g</b>	<b>% valeur quotidienne*</b>
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides 7 g</b>	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 2 g	2 %
<b>Protein / Protéines 1 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 45 mg</b>	<b>2 %</b>
Potassium 200 mg	4 %
Calcium 30 mg	2 %
Iron / Fer 0.75 mg	4 %
Vitamin A / Vitamine A 150 mcg	17 %
Vitamin C / Vitamine C 11 mg	12 %
Vitamin D / Vitamine D 0 mcg	0 %

\*5% or less is a little, 15% or more is a lot  
\*5% ou moins c'est peu, 15% ou plus c'est beaucoup

#### Cooking Directions

Place frozen vegetables in a small amount of boiling water. Cook until desire tenderness. Cooking time for frozen vegetables is shorter than the fresh ones. Drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance.

#### Packaging

Product Code  
01720

Format  
4 x 2.5 kg