
	Product Specification		
	IQF Omelette Mix		
	Product Code(s): 26100 26356	Revision : 00	Effective Date : 2018-02-22

INDEX OF QUALITY

Ingredients	57% White onions, 14% red bell peppers and 29% green bell peppers. Product contains no additives or artificial preservatives.
Variety	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.
Maturity	Onions and peppers have matured sufficiently to have become full fleshed, young and tender and they possess a characteristic color of onions and peppers.
Size	Diced onions and diced peppers 3/8" At least 90% of the product should be of declared size. Max. 10% tolerance for oversize pieces and broken units.
Freezing Technique	Individual Quick Frozen (IQF)
Blanch	The peppers are blanched sufficiently to inactivate the peroxidase enzyme system. Onion are not blanched.
Organoleptic	Product possesses a good characteristic normal flavor and aroma, and appearance of onions and peppers, free from objectionable flavor and odors of any type.
Color	Onions possess a color that is white, characteristic of the variety. Peppers possess a color that is characteristic of each pepper. Maximum tolerance for color variation (including seriously discolored units) is 5% total w/w.
Major Defects	No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.
Minor Defects	<u>Red and green peppers:</u> Maximum tolerance for pieces of core material stems and units exhibiting significant skin blemishes is 5% total by weight. Core or severe decay/blemish will not exceed 2% w/w. <u>Onions:</u> Total defect will not exceed 5% by weight of defective units such as discolored units tough, woody or fibrous units. a) Maximum 2 pieces of skin/500 grams. b) No grit or slit is present in any way that might affect the appearance or taste of the product.
Storage & Handling	Transport and store at 0°F or colder.
Shelf life	24 months at 0°F or colder.

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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.

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

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

- peanuts or its derivatives
- tree nuts or their derivatives
- sesame seeds or its derivatives
- milk or its derivatives
- eggs or its derivatives
- soy or its derivatives
- shellfish and mollusks or their derivatives
- fish or its derivatives
- wheat or its derivatives
- sulphites
- gluten
- mustard
- monosodium glutamate
- corn

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.



Product Specification

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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	25.13
Fat (g)	0.15
Saturated Fat (g)	0.02
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	8.99
Potassium (mg)	109.81
Total Carbohydrates (g)	5.80
Dietary Fiber (g)	1.70
Total Sugars (g)	0.42
Added Sugars (g)	0
Protein (g)	0.92
Vitamin A (RAE)	23.46
Vitamin C (mg)	27.12
Vitamin D (IU)	0
Vitamin E-Alpha Toco (mg)	0.18
Calcium (mg)	13.56
Iron (mg)	0.46
Ash (g)	0.30
Water (g)	92.84

Nutrition Facts Valeur nutritive

Per 3/5 cup (85 g)
pour 3/5 tasse (85 g)

Calories 20	% Daily Value*
Fat / Lipides 0.1 g	1 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 5 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 2 g	2 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 10 mg	1 %
Potassium 100 mg	2 %
Calcium 10 mg	1 %
Iron / Fer 0.4 mg	2 %
Vitamin A / Vitamine A 20 mcg	2 %
Vitamin C / Vitamine C 23 mg	26 %
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 desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones. Drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used.

Packaging

Product Code	Format
26100	10 x 1 kg
26356	10 x 1 kg