BEGRO	PRODUCT SHEET	SP-QA-41.1F
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	FINE GREEN BEANS	SAP 10000041
	$\mathbf{BF}$	

1. PRODUCT		
Name	Fine green beans frozen IQF	
Production code	BF artnr. 0041	

2. PRODUCT DESCRIPTION		
Sort	Phaseolus vulgaris L.	
Place of harvesting	Belgium	
Harvest time	August, September	
Shelf life	30 months	
Composition	100% fine green beans (max. 8-9mm)	

## 3. PRODUCTION FLOW

Removing racemes => Ventilating => Removing stones => Washing => Removing tips => Ventilating => Removing stones => Camera detection => Inspection table => Blanching => Freezing IQF => Stock => Packing-pallet => Expedition

4. PHYSICAL CHARACTERISTICS			
Length > 60 mm	Min. 50 % per kg		
Diameter	Between 8 and 9 mm		
Foreign non-vegetable matter	Absence		
Foreign vegetable matter > 12 mm	Max. 3 pieces per kg		
Total foreign vegetable matter	Max. 15 pieces per kg		
Length $0-40 \text{ mm}$	Max. 25 % per 500 g frozen		
Length $0 - 25 \text{ mm}$	Max. 12 % per 500 g frozen		
Spot > 6mm	Max. 10 pieces per 500 g after defrost		
Number of spots	Max. 30 pieces per 500 g after defrost		
Seed %	Max. 15 %		
Oversize	Max. 15 % per kg		

5. CHEMICAL CHARACTERISTICS				
Blanching	Yes			
Peroxydase	Negative			
Free of OGM	Free of OGM			
Allergens: celery (present in	Allergens: celery (present in the factory, but no risk of contamination)			
No add of enzymes or additives				
Free from ionization and rad	Free from ionization and radiation			
Pesticides	According to regulation CE 396/2005 and its adjustments			
Heavy metals, nitrates and	According to regulation CE 1881/2006 and its adjustments			
mycotoxines				
OGM	Free of OGM, according to regulation CE 1829/2003 and			
1830/2003 and their adjustments				

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6. ORGANOLEPTICAL CHARACTERISTICS AFTER COOKING		
Colour	Green	
	Typical for green beans	
Flavour	Typical for green beans	
Texture	Soft	

7. BACTERIOLOGICAL CHARACTERISTICS (in g)			
	NORM	TOLERANCE	
Total germ number	$5 \times 10^5 / g$	$5 \times 10^6 / g$	
Coliforms	$10^{3} / g$	$10^4 / g$	
E. Coli	10 / g	$10^2/\mathrm{g}$	
Staphylococcus aureus	$10^2/\mathrm{g}$	$10^3/\mathrm{g}$	
Yeast	$10^3/\mathrm{g}$	$10^4/\mathrm{g}$	
Mould	$5 \times 10^2 / g$	$5 \times 10^3 / g$	
Salmonella	Absent/25 g	Absent /25 g	
Listeria monocytogenes	Absent /25 g	< 100 /1 g	
Results < norm = ok; Results < tolerance $\rightarrow$ 2 extra samples < norm = ok; results > tolerance			
= nok (product refused)			

According to accord  $n^{\circ}$  1441/2007

8. MEAN NUTRITIONAL VALUES (g/100g)		
Proteins	2.0	
Fat	0.1	
Saturated	0.1	
Carbohydrates	3.7	
Sugars	1.0	
Fibers	4.4	
Salt	0.03	
Kcal	33	
KJ	136	

9. TECHNOLOGY		
Metal detector	<ul><li>Ø 2,5 mm iron</li><li>Ø 3 mm non-iron</li><li>Ø 3,5 mm inox</li></ul>	

10. CERTIFICATION		
Certification	BRC – IFS on highest level	
	EFSIS	

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	11. CONTACT INFORMATION
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