		Version
		Edited : 16/04/2019

GTIN	JDE short code	Recipe code	Legal name
03083681062205	102208, 110610	SFS1_DQA004	Frozen prefried vegetables wrapped in frying pan
Transformation origin		Sanitary approval	-
Product definition	Frozen Vegetables Tempura are prepared from Cucurbita pepo L for green zucchinis, Daucus carota L for carrots, Capsicum annum L for red bell peppers and Phaseolus vulgaris L for green beans		
Ingredients	Vegetables in variable proportion 64% (zucchini, carrots, red bell peppers, green beans) sunflower oil (11%), water, WHEAT flour, corn starch, modified potato starch, salt, WHEAT gluten, corn flour, yeasts, rice flour, WHEAT starch, stabiliser: methylcellulose of E461, raising agent: E450i - E500ii, spice, onions powder		
Minimum durability date	18 months		
Size		Net weight (g)	
SACHET 1000G		1000	
Packaging information	Packaging material : Polyethylene		
Conditions of use and handling	Handle with precaution		


Mayor allergens (according european regulation 1169/2011/CE)		Nutritional declaration		
	A : Absence P : Presence T : May contain		On average for 100g of product	Authorized nutritional claims (2)
Cereals, containing gluten and products thereof	P	Energy (kJ)	648	
Crustaceans and products thereof	A	Energy (Kcal)	156	
Eggs and products thereof	A	Fat (g)	10,7	
Fish and products thereof	A	of which saturates (g)	1,2	
Peanuts and products thereof	A	Carbohydrates (g)	10,8	
Soya beans and products thereof	A	of which sugars (g)	5,1	
Milk and products thereof (including lactose)	A	Fibre (g)	3,9	
Nuts and products thereof	A	Protein (g)	2,2	
Celery and products thereof	A	Salt (g)	0,5	
Mustard and products thereof	A			
Sesame seeds and products thereof	A			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO ₂	A			
Lupin and products thereof	A			
Molluscs and products thereof	A			

(1) Daily reference intakes
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No	GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
This product is suitable for vegetarians	X		Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes
This product is suitable for vegans	X			

Production informations	
Harvest, Receipt/compliance check, Washing, Cut, Trimming, Coating/Breading, Pre-frying, Freezing, Weighing/Bagging, Packing/Marking, Storage, Shipping.	
Storage condition before opening	In negative cold room or deep-freezer (-18°C) : several months according the BB date on packaging Never re-freeze a defrosted product
Storage condition after opening	In positive cold room or refrigerator (0 to +3°C) : 24h

Organoleptic characteristics	
Preparation method (To determine the organoleptic characteristics)	

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Aspect	Texture	Flavour
Individually breaded vegetables. Light golden colour	Light and crispy	Typical of each vegetable with slight taste of tempura

Microbiological specifications

Regulatory reference°:

 European regulation
2073/2005/UE

-> Criteria of piloting

CRITERIA	Content of microorganism by number per gram of product		Document reference	
	m	M		
Guideline	T.A.C	$\leq 5.10^5$	$\leq 5.10^6$	ISO 4833-2003
	E. COLI	≤ 10	≤ 100	ISO 16649.2

T.A.C.°: Total Aerobic Bacteria

*.m = microbiological criteria whose value is specified by a given microorganism

M = acceptability threshold beyond which the lot is not satisfying anymore

E. Coli°: Escherichia coli

-> Criteria of control

CRITERIA	Content of microorganism by number per gram of product	Document reference	
Imperative specification	STAPHYLOCOCCUS AUREUS	≤ 100	ISO 6888.1-1999 ISO 6888.2-1999
	LISTERIA MONOCYTOGENES	Presence < 100/g	ISO 11290.1 ISO 11290.2

Composition / Cut / Caliber

Vegetables	Cut/caliber	% Implemented Objective to respect on 10 packagings
Green zucchini	Diameter : 35 to 65mm. Thickness : 9 to 12mm	TOTAL : 64
Carrots	Diameter : 25 - 50 mm Thickness : 9-11mm	TOTAL : 64
Red peppers	Length : 65 to 130mm. Width : 23mm (+/- 4mm)	TOTAL : 64
Green beans	Whole. Caliber : fine (width maximum of the cob : 9 mm)	TOTAL : 64
Tempura	-	36

Physicochemical characteristics

Defects	Target
Foreign bodies : mineral, animal or organic origins	Absence / kg
Coating defect : unit that is not breaded	<5% w/w

Business name/adress of the food operator

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