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	SLICED ONIONS 6MM	SAP 10000142
	AJSCH 6	

1. PRODUCT	
Name	Sliced onions frozen IQF
Production code	AJSCH 6 artnr. 0142

2. PRODUCT DESCRIPTION	
Sort	Allium cepa L .
Place of harvesting	Belgium, the Netherlands, Poland
Harvest time	August, September
Shelf life	30 months
Composition	100% sliced onions

3. PRODUCTION FLOW	
Peeling dry => Inspection table => Washing => Cutting => Freezing IQF => Stock =>	
Packing-pallet => Expedition	

4. PHYSICAL CHARACTERISTICS		
Cut of the strips 6 +/- 1 mm	Min. 80 % (w/w) per kg	
Bad cut	Max. 10 % (w/w) per kg	
Dry matter	Between 8 and 12 %	
Faults in colour	Max. 5 % (w/w) per kg	
Blemishes > 5mm	Max. 2 % (w/w) per kg	
Blemishes 2-5mm	Max. 4 % (w/w) per kg	
Pieces < 15 mm	Max. 10 % (w/w) per kg	
Pieces of roots	Max. 5 % (w/w) per kg	
Sprouts	Max. 5 % (w/w) per kg	
Dry skin	Max. 5 pieces per kg	
Foreign vegetable matter	Max. 3 pièces per kg	
Foreign non-vegetable matter	Absence	

5. CHEMICAL CHARACTERISTICS		
Blanching	No	
Peroxydase	Positive	
Free of OGM		
Allergens: celery (present in the factory, but no risk of contamination)		
No add of enzymes or additives		
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	2015/1005	
OGM	Free of OGM, according to regulation CE 1829/2003 and	

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1830/2003 and their adjustments
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6. ORGANOLEPTICAL CHARACTERISTICS AFTER COOKING	
Colour	White-yellow
Odour	Typical for onions
Flavour	Typical for onions
Texture	Soft

7. BACTERIOLOGICAL CHARACTERISTICS (in g)		
	NORM	TOLERANCE
Total germ number	$1.5 \times 10^6 / g$	$1.5 \times 10^7 / g$
Coliforms	$3 \times 10^3 / g$	$3 \times 10^4 / g$
E. Coli	10 / g	$10^2/\mathrm{g}$
Staphylococcus aureus	$10^2 / g$	$10^3/\mathrm{g}$
Yeast	$2 \times 10^3 / g$	$2 \times 10^4 / g$
Mould	$1.5 \times 10^3 / g$	$1.5 \times 10^4 / g$
Salmonella	Absent/25 g	Absent /25 g
Listeria monocytogenes	Absent /25 g	< 100 /1 g
Results $<$ norm $=$ ok; Res	ults $<$ tolerance $\rightarrow$ 2 extra	samples < norm = ok; results > tolerance
= nok (product refused)		

According to accord n° EG 1441/2007

8. MEAN NUTRITIONAL VALUES (g/100g)		
Proteins	1.5	
Fats	0.0	
Saturated	0.0	
Carbohydrates	1.5	
Sugar	1.3	
Fibers	3.0	
Salt	0.01	
Kcal	18	
KJ	75	

9. TECHNOLOGY	
Metal detector	Ø 2,5 mm iron Ø 3 mm non-iron Ø 3,5 mm inox

10. CERTIFICATION		
Certification	BRC – IFS on highest level	
	EFSIS	

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11. CONTACT INFORMATION				
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