











EXTERNAL DOCUMENT

IQF Brussels Sprouts 2kg - Belgium A



Core Details

Brand	Garden Supreme
Product	IQF Brussels Sprouts 2kg - Belgium A
Riviana Product Number	2446311
APN	9300602349783
TUN	19300602349780

Product Information

Organoleptic properties	
	Frozen brussels sprouts are prepared from fresh whole axillary buds that have been trimmed. The brussels sprouts should have a compact head and small tender leaves attached. The sprouts should be free flowing, though a small amount may be stuck together. The brussels sprouts should be a light to bright green in colour, though may have some yellow shading. Upon cooking, they should be soft and tender in texture and slightly fibrous at the base. The flavour is bitter and typical of brussels sprouts and should have no off of objectionable odours.
Appearance	Grid 1cm X 1cm.

Ingredients

Ingredient List on Label	Brussels Sprouts

Nutritional Information

Serving Size	Servings per package: 40 Servings size: 50g		
	Average Quantity Per Serving	Average Quantity Per 100g	
Energy	96 kJ	191 kJ	
Protein	1.6 g	3.2 g	
Fat - total	0.2 g	0.3 g	
Saturated	0.00 g	0.00 g	
Carbohydrate	2.3 g	4.6 g	
sugars	1.6 g	3.1 g	
Sodium	13 mg	25 mg	

Allergens

gen Statement on Label	May be present: Soybean	
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GM & Irradiation

GMO	
	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	
	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	
	Not certified
Halal	
	Certified
Organic	
	Not certified
Vegetarian	
	Suitable
Vegan	
	Suitable

Country of Origin

Statement on Label	
	Packed in Belgium from Local or Imported Ingredients

Storage & Shelf Life

Storage Conditions (unopened)	
	Keep frozen. Store at or below -18°C.
Storage Conditions (opened)	
	Store at or below -18°C.
Shelf Life (unopened)	
	2 years
Shelf Life (opened)	
	Once cooked, use within 24 hours.
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	
	Best Before

Coding

Inner coding - example	
	D + D (+40/00/0004 NM404001 IO 05 50
	Best Before: 12/06/2021 W19163H2 05:56
Inner coding - Explanation	
	Best Before = 12/06/2021 W = Wetrozebeke 19 = Last digit of year of
	production 163 = day of year of production, Julian code H = Shift 2 = Line
	05:56 = Time of day, 24hr time Production date is 12 June 2019
Inner coding - Position	
	Back of bag
Inner coding - Type	
	Inkjet
Outer coding - example	
	Best Before: 12/06/2021 W19163H2 05:56
Outer coding - Explanation	
	Best Before = 12/06/2021 W = Wetrozebeke 19 = Last digit of year of
	production 163 = day of year of production, Julian code H = Shift 2 = Line
	05:56 = Time of day, 24hr time Production date is 12 June 2019
Outer coding - Position	
	Side of carton
	Side of Carton
Outer coding - Type	
	Inkjet

Physical Properties

Net Weight Limits	
	2 kg (min)
Net Weight Method	
	Electric Balance

Microbiological Properties

Standard Plate Count Limits	
	500,000 cfu/g
Standard Plate Count Method	
	AS 5013.1
Yeast and Moulds Limits	
	1,000 cfu/g
Yeast and Moulds Method	
	AS 5013.29
Coliforms Limits	
	1.000 of u/a
	1,000 cfu/g
Coliforms Method	
	AOAC 991.14
Escherichia coli Limits	
	100 cfu/g
Escherichia coli Method	Too dra/g
Escricina con Metriou	
	AOAC 998.08
Listeria monocytogenes Limits	
	Absent in 0.01g
Listeria monocytogenes Method	
	AS 5013.24.2
Salmonella Limits	
	Absent in 25g
Salmonella Method	
	AOAC 996.08

Chemical Properties

Peroxidase Limits	
	Negative
Peroxidase Method	
	AOAC 963.27
Pesticides Limits (FICA Requirement)	
	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	
	04-048 Pesticides in Food by GC/MS
Lead Limits	
	0.3 mg/kg
Lead Method	
	ICP

Preparation & Cooking Instructions

Preparation Required	
	Cook from frozen. This product MUST be cooked before consumption.
Cooking Instructions	
	Combi Oven (Steam) 1. Set oven to Steam mode (100°C). 2. Place required quantity of frozen brussels sprouts onto a perforated combi tray. 3. Cook for 8 minutes or until tender. Stove top 1. Add required quantity of frozen brussels sprouts to boiling water. 2. Return to boil. 3. Reduce heat and simmer for 4 minutes or until tender. 4. Drain and serve. Microwave Cooking times may vary. Refer to your microwave manual for further instructions.

Miscellaneous

Other information for label	
	N/A

Packaging - Marketing

Carton Configuration	
	6 x 2kg
Pallet Configuration	
	4 layers x 12 cartons = 48 cartons (for internal warehousing purposes)

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