











EXTERNAL DOCUMENT

IQF Baby Carrots 2kg - Belgium A



Core Details

Brand	Garden Supreme
Product	IQF Baby Carrots 2kg - Belgium A
Riviana Product Number	2446329
APN	9300602350109
TUN	19300602350106

Product Information

Organoleptic properties	
	Frozen baby carrots are prepared from fresh carrots, which are peeled, have the tops and secondary roots removed but retain the approximate formation of a whole carrot. The carrots are smaller in size than a standard carrot and are long and cylindrical in shape. They should range from orange-yellow to bright deep orange in colour and after defrosting are tender in texture and free from tough cores and any fibrous or woody material. The flavour is sweet and typical of carrots and should have no off of objectionable odours.
Appearance	Grid 1cm X 1cm.

Ingredients

Ingredient List on Label	Baby Carrots

Nutritional Information

Serving Size	Servings per package: 40 Servings size: 50g	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	76 kJ	151 kJ
Protein	0.4 g	0.8 g
Fat - total	0.1 g	0.1 g
Saturated	0.00 g	0.00 g
Carbohydrate	3.0 g	5.9 g
sugars	3.0 g	5.9 g
Sodium	26 mg	52 mg

Allergens

Allergen 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. For defrosted product, refrigerate at or below 4°C.
Shelf Life (unopened)	
	2 years
Shelf Life (opened)	
	Once defrosted, use within 24 hours
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	
	Best Before

Coding

Inner coding - example	
	Best Before: 12/06/2021 W19163H2 05:56
Inner coding - Explanation	
	Best Before = 12/06/2021 W = Factory Code 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 = Factory Code19 = 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
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	7.6 66 16.1
	1,000 cfu/g
Yeast and Moulds Method	
	AS 5013.29
Coliforms Limits	
	1,000 cfu/g
Coliforms Method	
	AOAC 991.14
Escherichia coli Limits	
	100 cfu/g
Escherichia coli Method	
	AOAC 998.08
Listeria monocytogenes Limits	
	100 cfu/g
Listeria monocytogenes Method	
	AS 5013.24.2
Salmonella Limits	
	Absent in 25g
Salmonella Method	
	AOAC 996.08
Coliforms Method Escherichia coli Limits Escherichia coli Method Listeria monocytogenes Limits Listeria monocytogenes Method Salmonella Limits	AOAC 991.14 100 cfu/g AOAC 998.08 100 cfu/g AS 5013.24.2 Absent in 25g

Chemical Properties

Mineral Impurities Limits	
	0.1% m/m
Mineral Impurities Method	
	CAC/RM 54-1974 Flotation & sedimentation
	CAC/RW 54-1974 Floration & Sedimentation
Peroxidase Limits	
	Negative
Peroxidase Method	
	AOAC 963.27
	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
Cadmium Limits (FICA Requirement)	
	0.4 mg/kg
	0.1 mg/kg
Cadmium Method (FICA Requirement)	
	ESM01cd
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 carrots onto a perforated combi tray. 3. Cook for 7 minutes or until tender. Stove top 1. Add required quantity of frozen carrots to boiling water. 2. Return to boil. 3. Reduce heat and simmer for 3-4 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	
	3 layers x 12 cartons = 36 cartons (for internal warehousing purposes)

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