	<b>QUALITY MANUAL</b>	<b>Version: 9</b>
	Product specification	<b>Date: 09-01-2020</b>
	<b>IQF SHALLOT 4x4</b>	<b>Page: 1 van 5</b>
	Sjalot – Echalote – Schalotte - Scalogno	<b>PR.I.07.02 – Ap.100</b>

## 1. GENERAL INFORMATION

<b>Supplier's name</b>	<b>HERBAFROST nv</b>
<b>Address</b>	Industriepark 19, 2235 Hulshout, Belgium
<b>Telephone</b>	+32 15 22 46 87
<b>Fax</b>	+32 15 22 53 69
<b>Web site</b>	<a href="http://www.herbafrost.be">www.herbafrost.be</a>
<b>E-mail</b>	info@herbafrost.be
<b>Commercial contact</b>	E-mail: <a href="mailto:sales@herbafrost.be">sales@herbafrost.be</a>
<b>Quality contact</b>	E-mail: conny@herbafrost.be
<b>Order/logistic contact</b>	E-mail: <a href="mailto:order@herbafrost.be">order@herbafrost.be</a>
<b>Contact in case of emergency only (24h)</b>	Name: P. Van Asten – Mobile tel.: +32 478 29 96 13

## 2. PRODUCT INFORMATION

<b>Product name</b>	Shallot
<b>Species (latin name)</b>	Allium Cepa L. Aggregatum
<b>Ingredients</b>	100% Shallot
<b>Country of origin</b>	Poland, The Netherlands, Germany
<b>Customs tariff n°</b>	0710 8095

### Product flow:

The fresh product is carefully selected, washed, spin-dried, IQF frozen, cut by HerbaFrost. The semi-finished product is packed and metal detected (= Critical Control Point) by subcontractor. The product is unblanched and ready-to-use.

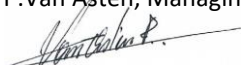
### Benefits:

- ✓ All crops are cultivated by contracted, certified and highly skilled growers, under HerbaFrost supervision.
- ✓ Adapted machinery for harvesting and producing the finest herbs.
- ✓ Fully optimised washing process
- ✓ Whole process according to HACCP-standards
- ✓ Full traceability from field to fork
- ✓ Frequent microbiological and chemical analysis by independent accredited laboratories.
- ✓ HerbaFrost buys seeds from reliable suppliers and with a GMO-free certificate.
- ✓ Years of experience and development.
- ✓ Quality is our NUMBER 1 priority.

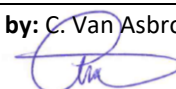
### Certificates:


- ✓ IFS certified
- ✓ HACCP certified (ACS G-014)

Approved by: P. Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.



	<b>QUALITY MANUAL</b>	<b>Version: 9</b>
	Product specification	<b>Date: 09-01-2020</b>
	<b>IQF SHALLOT 4x4</b>	<b>Page: 2 van 5</b>
	Sjalot – Echalote – Schalotte - Scalogno	<b>PR.I.07.02 – Ap.100</b>

### 3. PHYSICAL CRITERIA

#### Cut Size:

<b>4x4mm</b>
2x2mm – 6x6mm: min.80%

<b>Colour</b>	White to light purple
<b>Taste</b>	Typical for the product, no off-taste
<b>Odour</b>	Typical for the product, no off-smell
<b>Texture</b>	Individually Quick Frozen (IQF) pieces Product can be slightly block frozen, but can easily be unblocked under light pressure
<b>Dry matter</b>	9 to 14%
<b>Strange parts</b>	Max. 1% (weight) non-toxic vegetable material from the parent plant (flowers,...) Max. 1% (weight) non-toxic vegetable material not of the parent plant Absence of insects or parts of insects
<b>Defective parts</b>	Max. 3% (weight) discoloured pieces
<b>Metal detection</b>	Sensitivity: Fe 3.0mm, non-Fe 3.0mm, SS 3.2mm

### 4. MICROBIOLOGICAL QUALITY

	<b>Target (CFU/g)</b>	<b>Tolerance (CFU/g)</b>	<b>Frequency</b>
<b>Total Aerobic Count 22°C</b>	1.000.000	5.000.000	Each batch <sup>2</sup>
<b>Coliforms</b>	3.000	10.000	Each batch <sup>2</sup>
<b>E.Coli<sup>1</sup></b>	<10	100	Each batch <sup>2</sup>
<b>Yeasts &amp; Moulds</b>	1.000	10.000	Each batch <sup>2</sup>
<b>Salmonella<sup>1</sup></b>	Absent/25g	Absent/25g	monitoring
<b>Listeria monocytogenes<sup>1</sup></b>	Absent/25g	100/g	monitoring

<sup>1</sup> In accordance with European Regulation 2073/2005 (and amendments) on microbiological criteria for foodstuffs.

<sup>2</sup> Certificates of analysis (mixed sample of 10 pallets) for Total Aerobic Count, Coliforms, E.Coli, Yeast & Moulds available ON DEMAND.

### 5. GENETICALLY MODIFIED ORGANISMS

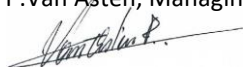
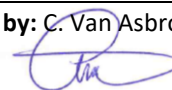
- a. The product is from **non-GMO** sources and not subject to GMO labelling.
- b. Conform to the European regulations concerning GMO's and the traceability and labelling of GMO's. EU Regulations 1829/2003 and 1830/2003 (and amendments)


### 6. CHEMICAL CRITERIA

- a. No additives
- b. Conform to the European regulations concerning the determination of maximum levels of contaminants and pesticides in foods:  
**Contaminants (nitrates, heavy metals):** EU Regulation 1881/2006 (and amendments)  
**Pesticides:** EU Regulation 396/2005 (and amendments)

### 7. IONIZING RADIATION

The product is **not ionised**.

	<b>QUALITY MANUAL</b>	<b>Version: 9</b>
	Product specification	<b>Date: 09-01-2020</b>
	<b>IQF SHALLOT 4x4</b>	<b>Page: 3 van 5</b>
	Sjalot – Echalote – Schalotte - Scalogno	<b>PR.I.07.02 – Ap.100</b>

## 8. PACKAGING INFORMATION

<b>8x250g:</b>	
<b>Product Code HerbaFrost</b>	C58840C
<b>Packaging material</b>	white carton board box with printed PE bags (250g)*, box sealed with blue tape.
<b>Type of pallet</b>	Euro pallet (wood)
<b>Palletisation</b>	144 cartons/pallet = 16 layers x 9 cartons/layer
<b>Pallet height (incl. pallet)</b>	174cm
<b>Tare weight per carton</b>	263g
<b>EAN-code 250g</b>	54 2500772 160 7
<b>EAN-code 8x250g</b>	54 2500772 161 4

<b>5x1kg:</b>	
<b>Product Code HerbaFrost</b>	C58840B
<b>Packaging material</b>	white carton board box with printed PE bags (1kg)*, box sealed with blue tape.
<b>Type of pallet</b>	Euro pallet (wood)
<b>Palletisation</b>	99 cartons/pallet = 11 layers x 9 cartons/layer
<b>Pallet height (incl. pallet)</b>	163cm
<b>Tare weight per carton</b>	315g
<b>EAN-code 1kg</b>	54 2500772 510 0
<b>EAN-code 5x1kg</b>	54 2500772 511 7

\* In accordance with the European regulation 1935/2004 (and amendments) concerning materials intended to come in contact with foodstuffs.

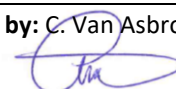
## 9. STORAGE INFORMATION


<b>Storage and transport temperature</b>	Max. -18°C (frozen)
<b>Shelf-life after production date</b>	48 months – in unopened, original cartons
<b>Remaining shelf-life at date of delivery</b>	12 months – in unopened, original cartons
<b>Declaration of shelf-life</b>	DD/MM/YYYY
<b>Declaration of lot code</b>	LAAAYMMDDLTTT LAAA = Lotcode HerbaFrost Y= last number year MM = month DD = day L = consecutive letter TTTT = time (hour and minutes)
<b>Other information</b>	Do not refreeze after defrosting.

Approved by: P. Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.



	<b>QUALITY MANUAL</b>	<b>Version: 9</b>
	Product specification	<b>Date: 09-01-2020</b>
	<b>IQF SHALLOT 4x4</b>	<b>Page: 4 van 5</b>
	Sjalot – Echalote – Schalotte - Scalogno	<b>PR.I.07.02 – Ap.100</b>

## 10. NUTRITIONAL INFORMATION

### Average content per 100g finished product

Source: literature

<b>Energy value (kJ)</b>	92
<b>Energy value (kcal)</b>	22
<b>Fat (g)</b>	0.20
Of which saturated fatty acids (g)	0.05
Of which mono-unsaturated fatty acids (g)	0.03
Of which poly-unsaturated fatty acids (g)	0.09
<b>Carbohydrate (g)</b>	3.30
Of which Sugars (g)	2.54
Of which polyols (g)	0
Of which starch	0.00
<b>Dietary Fibre (g)</b>	1.50
<b>Protein (g)</b>	1.50
<b>Sodium Na (mg)</b>	12
<b>Salt NaCl (mg)</b>	31
<b>Cholesterol (mg)</b>	0

<b>Suitable for vegetarians</b>	Yes
<b>Suitable for vegans</b>	Yes
<b>Suitable for ovo-lacto-vegetarians</b>	Yes
<b>Suitable for diabetics, coeliacs and lactose intolerant</b>	Yes
<b>Kosher certified</b>	On request
<b>Halal certified</b>	No

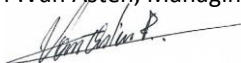
## 11. ALLERGEN INFORMATION

SUBSTANCES	Presence in the product	Presence on the same packaging line	Presence in the factory
<b>1. Cereals containing gluten</b>	No	Yes	Yes
<b>2. Crustaceans</b>	No	No	Yes
<b>3. Egg</b>	No	No	Yes
<b>4. Fish</b>	No	No	Yes
<b>5. Peanuts</b>	No	No	No
<b>6. Soy</b>	No	Yes	Yes
<b>7. Cow's milk</b>	No	No	Yes
<b>8. Nuts</b>	No	No	Yes
<b>9. Celery</b>	No	Yes	Yes
<b>10. Mustard</b>	No	No	No
<b>11. Sesame</b>	No	No	Yes
<b>12. Sulphur dioxide and sulphites</b>	No	Yes	Yes
<b>13. Lupin</b>	No	No	Yes
<b>14. Molluscs</b>	No	No	No

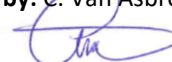
According to Regulation EU 1169/2011 (and amendments) on the provision of food information to consumers


SUBSTANCES	Presence in the product	Presence on the same packaging line	Presence in the factory
Lactose	No	No	Yes
Cocoa	No	No	Yes
Glutamate (E620 - E625)	No	No	No
Components of chicken, beef, pork, sheep or other animals	No	No	Yes
Coriander	No	Yes	Yes
Corn / Maize	No	No	Yes
Legumes	No	No	Yes
Carrot	No	Yes	Yes

Approved by: P. Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.



	<b>QUALITY MANUAL</b>	<b>Version: 9</b>
	Product specification	<b>Date: 09-01-2020</b>
	<b>IQF SHALLOT 4x4</b>	<b>Page: 5 van 5</b>
	Sjalot – Echalote – Schalotte - Scalogno	<b>PR.I.07.02 – Ap.100</b>

According to the LeDa list.

## 12. PRODUCT PICTURES



## 13. APPROVAL

Please send the signed and approved product specification back to HerbaFrost nv.

If we don't receive these signed product specification back within 7 working days, we consider them as approved by your side.

For approval – To be completed by customer	
Date:	
Name:	
Function:	
Signature & Company Stamp:	

Approved by: P.Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.

