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	Product specification	<b>Date: 04/11/2019</b>
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## 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>	Name: Suzy Aerts E-mail: <a href="mailto:suzy@herbafrost.be">suzy@herbafrost.be</a>	Name: Stijn Verelst E-mail: <a href="mailto:sales@herbafrost.be">sales@herbafrost.be</a>
<b>Quality contact</b>	Name: Conny Van Asbroeck E-mail: <a href="mailto:conny@herbafrost.be">conny@herbafrost.be</a>	
<b>Order/logistic contact</b>	Name: Suzy Aerts E-mail: <a href="mailto:order@herbafrost.be">order@herbafrost.be</a>	Name: Geoffrey Hermans E-mail: <a href="mailto:geoffrey@herbafrost.be">geoffrey@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>	Parsley
<b>Species (latin name)</b>	<i>Petroselinum</i>
<b>Ingredients</b>	100% Parsley
<b>Country of origin</b>	Belgium, The Netherlands
<b>Customs tariff n°</b>	0710 8095

### Product description:

The puree is perfect for the preparation of all your sauces and soups, and is also extremely suitable to use in smoothies, juices and all other applications that needs a ultra-fin and smooth effect in the final recipe .  
The portions are ready-to-use.

### Product flow:

The fresh product is carefully selected, washed, spin-dried, IQF frozen.

The semi-finished product is cut until it is transformed into a smooth puree. Thereafter the puree is shaped into desired dimensions. The finished product is finally packed and metal detected (= Critical Control Point). The product is not blanched, not radiated and not thermally heated in any other way.

### Benefits:

- ✓ All crops are cultivated by contracted, approved 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.



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### 3. PHYSICAL CRITERIA

puree drop 5g	puree drop 20g
Min. 4g Max. 6g	Min. 18g Max. 22g
IQF free flowing portions with ultra-fin texture	IQF free flowing portions with ultra-fin texture

<b>Colour</b>	Green
<b>Taste</b>	Typical for the product, no off-taste
<b>Odour</b>	Typical for the product, no off-smell
<b>Defective parts</b>	May contain broken drops
<b>Metal detection</b>	Sensitivity: Fe 3.0mm, non-Fe 3.0mm, SS 3.0mm

### 4. MICROBIOLOGICAL QUALITY

In accordance with European Regulation 2073/2005 (and amendments) on microbiological criteria for foodstuffs. 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**.

### 8. PACKAGING INFORMATION

	Parsley puree 5g		Parsley puree 20g
<b>Packaging</b>	1x10kg	8x300g	1x10kg
<b>Product Code HerbaFrost</b>	C151DRP005II	C151DRP005ZD	C151DRP020II
<b>Type of pallet</b>	Euro (wood)	Euro (wood)	Euro (wood)
<b>Palletisation</b>			
<b># Total cartons/pallet</b>	63	144	63
<b># Layers x Cartons/layer</b>	7 x 9	16 x 9	7 x 9
<b>Maximum pallet height (incl. pallet)</b>	210cm	175cm	210cm
<b>EAN</b>	tbc	5425007725155	tbc




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<b>Packaging material</b>	1x10kg : white carton board box with blue PE liner* 8x300g : white carton board box with black PE foil HerbaFrost zip  Size: L 380mm, W 250mm, Height may vary in function of the product volume Box sealed with blue tape White label on the short side of the box  * In accordance with the European regulation 1935/2004 (and amendments) concerning materials intended to come in contact with foodstuffs.
<b>Label information</b>	According to Regulation EU 1169/2011 (and amendments) on the provision of food information to consumers.

## 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>	MM/YYYY
<b>Declaration of lot code</b>	LVPDDDDYYZZ LVP = Lotcode packed product DDD = day of the year YY= last 2 numbers of the year ZZ = palletnumber
<b>Other information</b>	Use immediately after defrosting or use directly from frozen. Do not refreeze after defrosting.

## 10. NUTRITIONAL INFORMATION

### Average content per 100g finished product

<b>Energy value (kJ)</b>	220
<b>Energy value (kcal)</b>	53
<b>Fat (g)</b>	0.40
Of which saturated fatty acids (g)	0.05
Of which mono-unsaturated fatty acids (g)	0.03
Of which poly-unsaturated fatty acids (g)	0.24
<b>Carbohydrate (g)</b>	7.38
Of which Sugars (g)	4.8
Of which polyols (g)	0
Of which starch	2.58
<b>Dietary Fibre (g)</b>	4.25
<b>Protein (g)</b>	4.43
<b>Sodium Na (mg)</b>	33
<b>Salt NaCl (mg)</b>	84
<b>Cholesterol (mg)</b>	0

Source: literature


<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

Approved by: P.Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.



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<b>Kosher certified</b>	No (On request)
<b>Halal certified</b>	No

#### 11. ALLERGEN INFORMATION

SUBSTANCES	DERIVATIVES	Presence in the product	Presence in the factory
<b>1. Cereals containing gluten</b>	(Wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products based on these cereals	No	No
<b>2. Crustaceans</b>	Products based on crustaceans	No	No
<b>3. Egg</b>	Egg-based products	No	No
<b>4. Fish</b>	Fish-based products	No	No
<b>5. Peanuts</b>	Peanut-based products	No	No
<b>6. Soy</b>	Soy-based products	No	No
<b>7. Cow's milk</b>	Milk-based products (including lactose)	No	No
<b>8. Nuts</b>	Almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts, and products based on these nuts	No	No
<b>9. Celery</b>	Celery-based products	No	No
<b>10. Mustard</b>	Mustard-based products	No	No
<b>11. Sesame</b>	Products based on sesame seeds	No	No
<b>12. Sulphur dioxide and sulphites</b>	Sulphur dioxide and sulphites (E220 – E228) at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>	No	No
<b>13. Lupin</b>	Lupin-based products	No	No
<b>14. Molluscs</b>	Mollusc-based products	No	No

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

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


According to the LeDa list

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**12. PRODUCT PICTURES**

N.A

**13. APPROVAL**

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

If we don't receive these signed product specifications 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: