

ORGANIC CERTIFIED FROZEN IQF POTATO DICES
(Solanum tuberosum)

DESCRIPTION

The product is resulting from the processing of 100% fresh organic potatoes.

The raw material is clean, organic, freshly harvested, ripe and whole.

After cleaning, the product is cutted in 10 or 20 mm cubes and frozen.

The product does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

The product has a flavour typical of potato and is free from off-flavours. The mouth feel is crispy and juicy.

CERTIFICATION, ORIGIN, ALLERGENS

The product is certified by Bioagricoop, Ecocert, BCS. NOP and Bio Suisse on demand

The product is GMO free

100% Italian product

No known allergens

NUTRITIONAL VALUES (%)

Energy:	85 Kcal
Fibre:	1,6
Cholesterol:	0
Fat:	1
Carbohydrates:	18
Proteins:	2,1

MICROBIOLOGICAL PROPERTIES

Total plate count/g:	<1,0 – 10 (7)
Enterobacteriaceae/g:	<1,0 – 10(5)
Escherichia coli/g:	absent
Staphylococcus aureus/g:	<1,0 – 10(2)
Yeasts and moulds/g:	<1,0 . 10(4)
Driploss (w/w%):	<5

TOLERANCES

Size (target):	10 mm
Size<8 mm (w/w%):	<15
Size 8-12 mm (w/w%):	70 min
Size >12 mm (w/w%):	<15
Brown/black discoloration/kg:	5
Minor discoloration/kg:	5
Major discoloration/kg:	2
Evm 5 (extr. veg. materials/kg):	1

SHELF LIFE

Min. 24 months at -18°C. Shelf-life conditions are written on the label

PACKING AND LOGISTICS

10 kg bag in box. 700 kg pallet

TRANSPORT

You will check that the goods are well stowed, the load is correct and you will check the right temperature at the time of departure.

LABELLING

Each pallet must be provided with label. On which you must find:

- producer's name and origin country
- date of production
- storage conditions
- net weight
- product's shelf-life
- lot number

Each single carton will be without label.

CONTAMINANTS

Lead: 0,1 mg/Kg max

Cadmium: 0,05 mg/Kg max

Pesticides must not exceed the limits of the Italian and EC laws.

No mycotoxin must be found.

No additive like foaming, conservative, aromatic agents and dyes, etc., must be found and thus, there must be no GMO products.

WORKING HYGENIC CONDITIONS

The producer must follow the right production practice, and in particular:

- staff hygienic standards and correct working clothes
- plant washing process
- cleanness of the working place.

You can find the entire standards in the European Directive 93/43.