



PRODUCT SPECIFICATION

number: 20
initials: RD
date: 12/12/2023

IQF bean sliced

1. Description

Product description IQF bean green sliced
 Process description The beans are washed several times, sliced longitudinally, blanched and individually quick-frozen.

Latin name *Phaseolus vulgaris*
 Composition size %
 Sliced beans 100%

Ingredient declaration 100% Bean green
 Vegetarian/vegan information The product is suitable for vegetarians and vegans.
 Organic Not applicable

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
<i>Total aerobic mesophile plate count</i>	1.000.000
<i>Enterobacteriaceae</i>	10.000
<i>Escherichia coli</i>	100
<i>Listeria monocytogenes</i>	<10
<i>Staphylococcus aureus</i>	100
<i>Salmonella</i>	absent/25g

3. Chemical standards

Heat treatment	Blanched
Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 2023/915 and its modifications
GMO	the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Irradiation	the product is not irradiated

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Per 200 g (prepared)	
Colour	characteristic green colour, some minor discoloration from wind damage may be present
Flavour/Odour	characteristic green bean flavour, shall be slightly sweet
Texture	tender, firm but not hard, only stringless varieties are used

5. Average nutritional values

Bean green	per 100 g	unit	% RI* per 100 g	RI*
Energy	142	kJ	2%	8400
Energy	34	kcal	2%	2000
Fat	0,1	g	< 1%	70
of which saturates	Traces	g	NA	20
Carbohydrate	4,4	g	2%	260
of which sugars	2,1	g	2%	90
Fibre	4,1	g	-	-
Protein	1,8	g	4%	50
Salt	0,02	g	< 1%	6

*Reference intake of an average adult (8400 kJ / 2000 kcal)



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6. Allergen information

Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; except: 1/ wheat based glucose syrups including dextrose, 2/ wheat based maltodextrins, 3/ glucose syrups based on barley, 4/ cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.	-
crustaceans and products thereof	-
eggs and products thereof	-
fish and products thereof; except: 1/ fish gelatine used as carrier for vitamin or carotenoid preparations, 2/ fish gelatine or Isinglass used as fining agent in beer and wine	-
peanuts and products thereof	-
soybeans and products thereof; except: 1/ fully refined soybean oil and fat, 2/ natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, 3/ vegetable oils derived phytosterols and phytosterol esters from soybeans sources, 4/ plant stanol ester produced from vegetable oil sterols from soybean sources	-
milk and products thereof (including lactose); except: 1/ whey used for making alcoholic distillates including ethyl alcohol of agricultural origin, 2/ lactitol	-
nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof; except: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	-
celery and products thereof	-
mustard and products thereof	-
sesame seeds and products thereof	-
sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
lupin and products thereof	-
molluscs and products thereof	-



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7. Definitions of defects

Defect	Definition
Foreign Matter (FM)	This includes any material not derived from the plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, snails, slugs, toxic berries etc.
Foreign Extranious Vegetable Matter (FEVM)	This includes any vegetable material not derived from vegetable, and which is non-toxic. Examples are stalks pieces, leaves or pods,.
Extranious Vegetable Matter (EVM) Major	A long piece is any unit which is more than twice the nominal size of the cut green bean when measured along the central axis between the cut surfaces.
Extranious Vegetable Matter (EVM) Minor	This includes any unsnibbed beans (stem ends) with no knuckle or "T" pieces attached, or any pieces of leaf.
Long pieces	A long piece is any unit which is more than twice the nominal size of the cut green bean when measured along the central axis between the cut surfaces.
Major blemishes >=6mm	This includes units which are blemished to the extent that the area affected is greater than an equivalent circle of 6mm in diameter or length, either as a single blemish, or an aggregate of blemishes. N.B. The area of 6mm diameter is approximately 28mm ²
Total blemishes	Sum off all other blemishes
Badly Sliced Units	This refers to units where slicing is incomplete because individual slices are not separated. It also refers to unsliced units and slices with very ragged edges.
Color variation	This refers to any units that are conspicuously different in colour from the normal green of the rest of the sample. Beans that are paler on one side are not classed as colour variants

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Defect (*)	Sample size	UOM	MAXIMUM
Foreign Matter (FM)	1000g	pcs/1000g	Appropriate measures are taken to avoid FM
Foreign Extranious Vegetable Matter (FEVM)	1000g	pcs/1000g	Appropriate measures are taken to avoid FM
Extranious Vegetable Matter (EVM) Major	1000g	pcs/1000g	2
Extranious Vegetable Matter (EVM) Minor	1000g	pcs/1000g	5
Long pieces	250g	%	0
Major blemishes >=6mm	250g	pcs/250g	10
Total blemishes	250g	pcs/250g	35
Badly Sliced Units	250g	%	5
Color variation	250g	%	10

() Apart from the mentioned physical defects, all our products are in compliance with EU legislation and legislation from specific EU countries (example CTCPA from France)*

9. Cooking instructions

Cook before eating. Heat until core reaches minimum 80°C

10. Storage instructions

-18°C, see BBD

11. Packing information

See packing specification



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12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Ruth Demuynck	
Function:	Product Specification	
Date:	12/12/2023	
Signature:		