



### TECHNICAL SHEET Wokmix 20x500g Pin LATAM ispm

#### 1. Product description

<b>• Latin name</b>	<> Carrots: <i>Daucus carota</i> L. Yellowstone <> Carrots: <i>Daucus carota</i> L. red variety : Muleta, Trafford, Komarno, Kamaram, Caltona or similar red <> Onions: <i>Allium cepa</i> L. <> Broccoli: <i>Brassica oleracea</i> L., convar. <i>botrytis</i> , var. <i>Italica</i> <> Sugar snap peas: <i>Pisum sativum</i> L., var. <i>Macrocarpon</i> <>												
<b>• General description</b>	The wokmix is made of a rich mixture of 5 quality vegetables. They are freshly harvested, washed, cut, possibly blanched and cooled, individually quick frozen and mixed.												
<b>• Origin</b>	<> Carrots: BE, FR, NL, PL <> Carrots: BE, DE, FR, NL, PL, UK <> Onions: BE, ES, FR, NL, PL, UK in exception also from CN, RS, UA, TR <> Broccoli: ES, FR, PL, UK in exception also from CN, IT, TR <> Sugar snap peas: BE, CN, GT, NL <>												
<b>• Production period</b>	<> Carrots: March - October <> Carrots: October - February <> Onions: September - June <> Broccoli: October - April <> Sugar snap peas: December <>												
<b>• Available packsizes</b>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 15%;">Article N°</th> <th style="width: 15%;">20x500g</th> <th style="width: 15%;">Article N°</th> <th style="width: 15%;">Article N°</th> <th style="width: 15%;">Article N°</th> <th style="width: 15%;">Article N°</th> </tr> </thead> <tbody> <tr> <td>89143</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>	Article N°	20x500g	Article N°	Article N°	Article N°	Article N°	89143					
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<b>• Shelf life</b>	30 months at -18°C or lower. Never re-freeze a thawed product. Defrosting and refrigerated storage to be restricted for up to maximum 24h at 5-7°C.												

#### 2. Technical characteristics

<b>• Composition</b>	- ingredients: 30% carrot yellow, 25% carrot red, 18 % broccoli, 18% sugar snap peas, 9 % onions - additives: none - allergens: none (cfr European legislation)
<b>• Quality description</b>	At least 80 % of the above mentioned percentages have to be in the mix.

#### 3. Nutritional value

	per 100 g	RI*	RI/100g		per 100 g	RI*	RI/100g
Energy (kJ)	175			of wich sugars (g)	5,4	90	6
Energy (kcal)	42	2000	2,1	Fibre (g)	3,3	25	13,2
Fat (g)	0,4	70	0,57	Protein (g)	1,7	50	3,4
of wich saturated fatty acids (g)	0,1	20	0,5	Sodium (mg)	17	2400	0,71
Carbohydrate (g)	6,2	260	2,38	Salt (mg)	42,5		

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

#### 4. Quality control

<b>• General description</b>	<p><b>SVM-01 (Microbiological standards)</b></p> <p>GMO free      Ionisation: not applied</p> <p>Allergens: In accordance with European legislation. Residues of heavy metals and pesticides (cfr. European legislation). Vegetable based products must be fully cooked before consumption!</p> <p>Cook from frozen (no prior defrosting recommended/no consumption without thorough heating i.e. at least 2 minutes above 70°C.</p> <p>Foreign material : Greenyard objective is 0/kg and even though we have highly specialised cleaning lines and the latest optical sorters, something may occasionally slip through. The final client is obliged to inspect the merchandise before processing their products.</p>
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All our company certificates can be found on our website [www.greenyard.group/divisions/frozen/quality-and-sustainability/quality-certificates](http://www.greenyard.group/divisions/frozen/quality-and-sustainability/quality-certificates)