



### TECHNICAL SHEET Mixed vegetables4 4x2,5kg LATAM ispm

#### 1. Product description

|                              |   |         |            |  |            |            |
|------------------------------|---|---------|------------|--|------------|------------|
| • <b>Latin name</b>          | <> Green peas: <i>Pisum sativum</i> L., convar. <i>sativum</i> <> Beans: <i>Phaseolus vulgaris</i> L. <> Carrots: <i>Daucus carota</i> L. red variety : <i>Muleta, Trafford, Komarno, Kamaram, Caltona</i> or similar red <> Corn: <i>Zea mays</i> L., convar. <i>Saccharata</i> <> |         |            |  |            |            |
| • <b>General description</b> | This vegetables mix is made of a rich mixture of quality vegetables, that are freshly harvested, washed, cut, possibly blanched and cooled, individually quick frozen and mixed.  |         |            |  |            |            |
| • <b>Origin</b>              | <> Green peas: BE, DE, FR, NL, PL, UK in exception also from AT, ES, NZ, RS, TR <> Beans: BE, DE, FR, NL, PL, UK <> Carrots: BE, DE, FR, NL, PL, UK <> Corn: ES, FR, PL, HU, UA in exception also from AT, RS, SK, TR, UK <>  |         |            |  |            |            |
| • <b>Production period</b>   | <> Green peas: June - August <> Beans: July - September <> Carrots: October - February <> Corn: July - October <>   |         |            |  |            |            |
| • <b>Available packsizes</b> | Article N°  |         | Article N° |  | Article N° | Article N° |
|                              | 75165   | 4x2,5kg |            |  |            |            |
| • <b>Shelf life</b>          | 30 months at -18°C or lower. Never re-freeze a thawed product.  |         |            |  |            |            |

#### 2. Technical characteristics

|                              |   |
|------------------------------|---|
| • <b>Composition</b>         | - ingredients: 33 % carrots, 32% peas, 20% green beans, 15% sweet corn<br>- additives: none<br>- allergens: none (cfr European legislation) |
| • <b>Quality description</b> | - at least 80% of the above mentioned percentage have to be in the mix  |

#### 3. Nutritional value

|                                   | per 100 g | RI*  | RI/100g |                    | per 100 g | RI*  | RI/100g |
|-----------------------------------|-----------|------|---------|--------------------|-----------|------|---------|
| Energy (kJ)                       | 271       |      |         | of wich sugars (g) | 3,8       | 90   | 4,22    |
| Energy (kcal)                     | 65        | 2000 | 3,25    | Fibre (g)          | 3,7       | 25   | 14,8    |
| Fat (g)                           | 0,9       | 70   | 1,29    | Protein (g)        | 3,3       | 50   | 6,6     |
| of wich saturated fatty acids (g) | 0,2       | 20   | 1       | Sodium (mg)        | 9         | 2400 | 0,38    |
| Carbohydrate (g)                  | 8,8       | 260  | 3,38    | Salt (mg)          | 22,5      |      |         |

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

#### 4. Quality control

|                              |   |
|------------------------------|---|
| • <b>General description</b> | <p>SVM-01 (Microbiological standards)</p> <p>GMO free      Ionisation: not applied</p> <p>Allergens: In accordance with European legislation. Residues of heavy metals and pesticides (cfr. European legislation). Cook vegetable based products from frozen (no prior defrosting recommended/no consumption without thorough heating i.e. at least 2 minutes above 70°C. These products must be fully cooked before consumption!</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)