

Product Name:

Business Unit:

Date of Issue:

1/5/17

### 1. GENERAL DESCRIPTION

#### 1.1 Technical description including requirements and ingredient restrictions

Frozen Broccoli,30-50gmm,packed 10\*1kg per carton

### 2. INGREDIENT LIST

Broccoli

#### 2.1 Allergen Disclosures

Does not contain allergens

#### 2.2 Sensitive Substances Disclosures

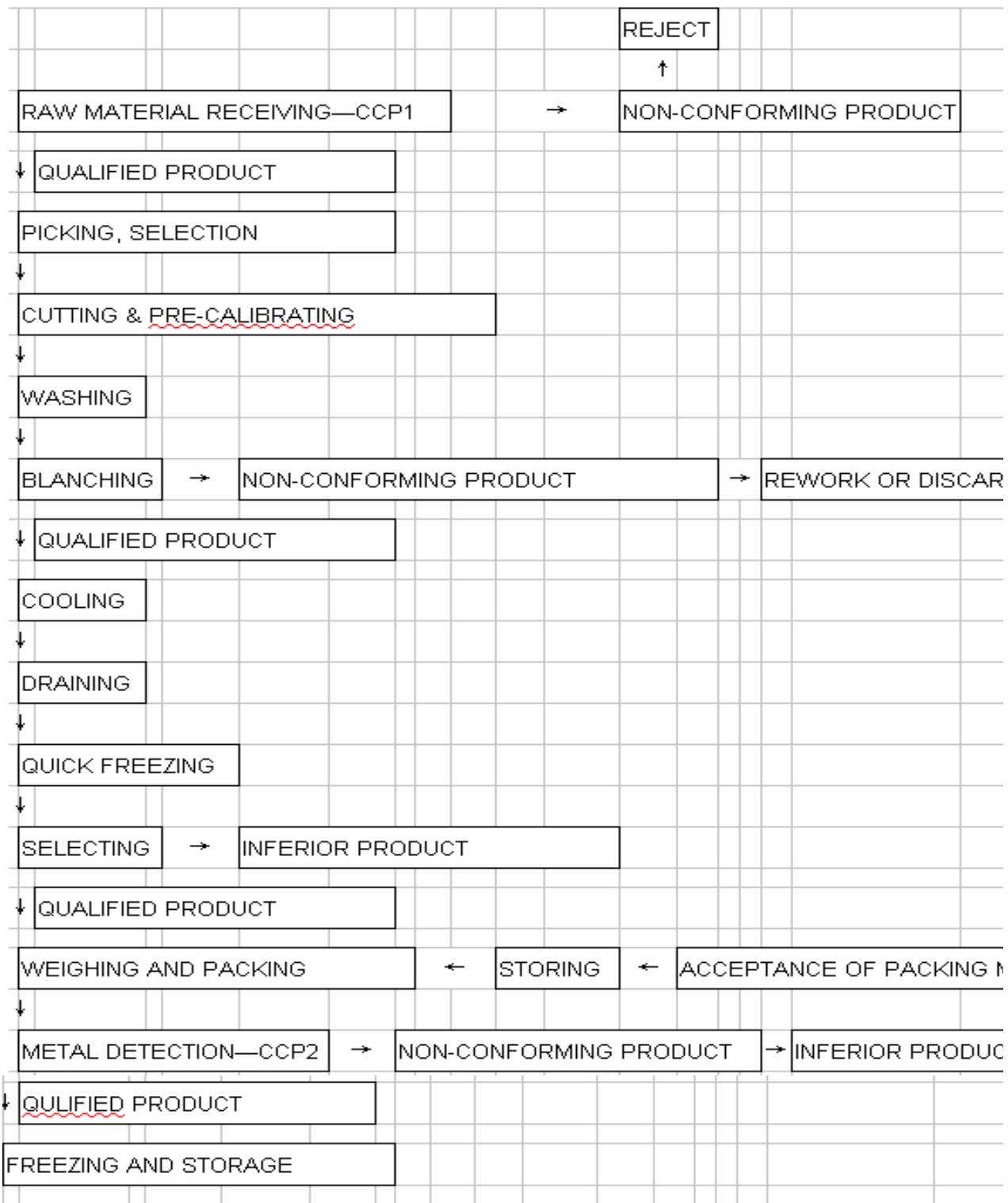
Does not contain sensitive substances

### 3. FORMULATION

Ingredients	Quantity (g)	Percentage
Broccoli	100	100
<b>Total</b>	<b>100</b>	<b>100</b>

#### 4. PROCESS

### PROCESS FLOW CHART OF FROZEN BROCCOLI



#### 5. SAFETY PARAMETERS\*

Attributes	Test method (MUST STATE TECHN REGULATIONS)**
Macroscopic Foreign Matter.	Visual
Trace Metals	Metal Detector
Heavy metals: Pb	NOM-117-SSA1-1994
Total Coliforms	
Fecal Coliforms	
<b><i>Escherichia Coli</i></b>	
Mold and Yeast	
<b><i>Staphylococcus Aureus</i></b>	
<b><i>Salmonella spp</i></b>	
Mesophilic aerobic microorganisms	
<b><i>Listeria monocytogenes</i></b>	

**\*\* Describe the results using the nomenclature of the Testing Method Regulations, based on observed.**

**6. PHYSICAL PARAMETERS \***

Attributes	Test method (MUST STATE TECHN REGULATIONS)**
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<b><u>Net Weight</u></b>	Standard OSAN S.A.
Dimensions	30-50cm
Density	Does not apply

**\*\* Describe the results using the nomenclature of the Testing Method Regulations, based on the results observed.**

#### 7. CHEMICAL PARAMETERS\*

Attributes	Test method (MUST STATE TECHNICAL REGULATIONS)**
% Protein	
% Fat	
% Moisture	
% Carbohydrates	
pH / Rheological Parameters	
Acidity	

° Brix	
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**\*\* Describe the results using the nomenclature of the Testing Method Regulations, based on what was observed.**

**8. SENSORY PARAMETERS**

Attributes	Test Method
Color	Sensorial
Smell	Sensorial
Taste	Sensorial
Texture	Sensorial
Shape	Measurement
Visual Defects	Sensorial

**9. NUTRITIONAL INFORMATION (NUTRITION)**

Ingredients
Serving Size
Servings per Container
<b>Calories</b>
Protein
Total Fat
Saturated Fat
Cholesterol
Trans Fat
Total Carbohydrates
Dietary Fiber
Sodium
<b>Omega 3 Fatty Acids</b>
Potassium
<b>Vitamin A</b>
Vitamin B Complex
Vitamin C
<b>Vitamin D</b>
Phosphorus
Selenium
Iodine
Magnesium

Calcium
Iron
Zinc

**10. PACKAGING**

10.1 Primary Packaging

Material	
Type of Package	
Dimensions	
Presentation	
<b>Net Weight per piece/unit**</b>	

10.2 Secondary Packaging

Material	
Dimensions:	
a) Length of box	

b) Width of box	
c) Height of box	
Pieces per Box	
Type of Packaging	
Weight per box of Total Product	
Stacking guidelines for 1.80 m height	

**11. CODIFICATION**

11.1 Label. See **Attachment 2**.

Label instructions for sales units:

1. Label requirements:

- A) Product Name:frozen broccoli
- B) List of ingredients (including ingredients of animal origin):see the ingredient list
- C) Net weight and drained mass:1kg/bag
- D) Manufacturer name and address (Including Postal Code):Binzhou Longxintainrun Food Co.,Ltd.  
City,Shandong China
- E) Country of origin:China
- F) Lot number:\*\*\*
- G) Expiration date: dd/mm/yyyy
- H) Nutritional information:see the nutritional list
- I) "Best-before" date:24months
- J) Handling conditions/Instructions for use and care: frozen/thawing, cooking
- K) If the product was made for another company, specify: "Made by", "for", etc.:no
- L) **Additionally, if the product is of animal origin or contains any animal origin in the ingredients, specify the animal origin.**
- M) Inspected Type and Establishment Number (the guarantee that production has adhered to the standards of food safety plants that are regulated, inspected and supervised by the country's National Service of Health)

Label instructions for secondary packaging:

2. The secondary packaging label must contain the following information:

- A) Supplier name:Binzhou Longxintainrun Food Co.,Ltd.
- B) Product name:frozen broccoli
- C) Lot number:\*\*\*
- D) Expiration date:dd/mm/yyyy
- E) Date of Production:dd/mm/yyyy
- F) "Best before" date:24months
- G) **Additionally, if the product is of animal origin or contains any animal origin in the ingredients, specify the animal origin.**
- H) Inspected Type and Establishment Number (the guarantee that production has adhered to the standards of food safety plants that are regulated, inspected and supervised by the country's National Service of Health,
- I) The phrase: "Inspected and Approved by" DINARA / M.G.A.P. / INAC / LATU / I.M.M. / I.F.O.

12. STORAGE	
Storage Conditions	
Temperature	Product life with primary packaging
Keep frozen between -18 °C and -23 °C	
Reception Unit	

Recommendations

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**13. DISTRIBUTION**

Distribution Conditions and Maximum time allowed for distribution

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Sales Unit

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Recommendations

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**14. HANDLING AT POINT OF SALE**

Sales Unit

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Reception Conditions at Point of Sale and Maximum Product Life

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Storage Conditions

Temperature	Product Life (primary packaging closed)

Preparation Prior to Use

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Use Instructions

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Recommendations

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**15. ATTACH DOCUMENTS THAT DEMONSTRATE COMPLIANCE WITH INTERNATIONAL TEC**

EXAMPLE: NOM-002-SCFI-1993. PREPACKAGED PRODUCTS NET CONTENTS TOLERANCES AND VERIFICATION TEST METHODS.	EXAMPL TEST METHOD FOR DETERM FC
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<b>REASONS FOR</b>	
Out of microbiological specifications.	
No expiration date and lot number on primary or secondary packaging.	
Primary packaging is damaged and/or torn.	
The label must contain all infor	
Secondary packaging must be fully intact upon delivery; it must	

**CHANGE CONTROL**

Document	Requested by (commercial area)
0	
<b>PREPARED BY</b>	
Name Position	

OSAN S.A PURCHASING AND PAYMENT CONDITIONS FOR SUPPLIERS: 1) Before a purchase and attach to this data sheet all documentation which demonstrates the validity of the test methods have. 3) The certifications ("Phosphate Free"; "Listeria Free"; "Premium Quality", etc.), must be in accordance with international regulations and laws. 4) All goods sent to OSAN S.A. by the Supplier even if the Supplier has provided a certificate showing its absence, the supplier will return to OSAN the value of the aforementioned products.. 5) It is the responsibility and obligation of each Supplier to







MICAL	Specification	
	Not present	
	No presence of ferrous, non-ferrous, or stainless steel particles were detected, considering the sensitivity of the equipment.	Customer rec "Non Ferrous (Stain
	0.1 ppm	
	<100 UFC/g	
	Negative at 25 g	
	Negative	
	"Free of Listeria"	

ed on the dilutions of the sample in the testing method. For pathogenic microorgan



MICAL	Specification	
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	1) Frozen weight:...1kg/bag..... 2) Glazing weight:...1kg/bag.....3) Defrosted weight:...1kg/bag..... 4) Dleep weight:.....1kg/bag.....	Sta
	Does not apply	
	Does not apply	

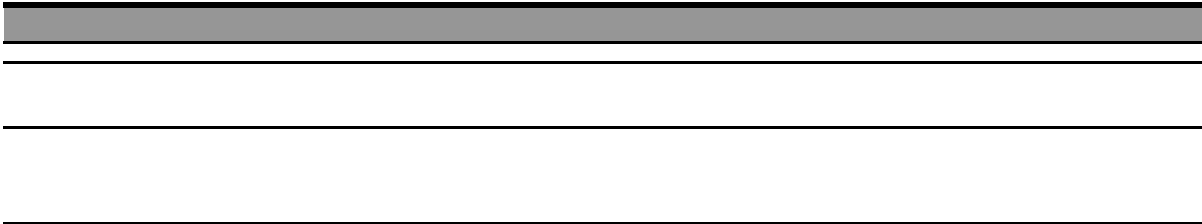
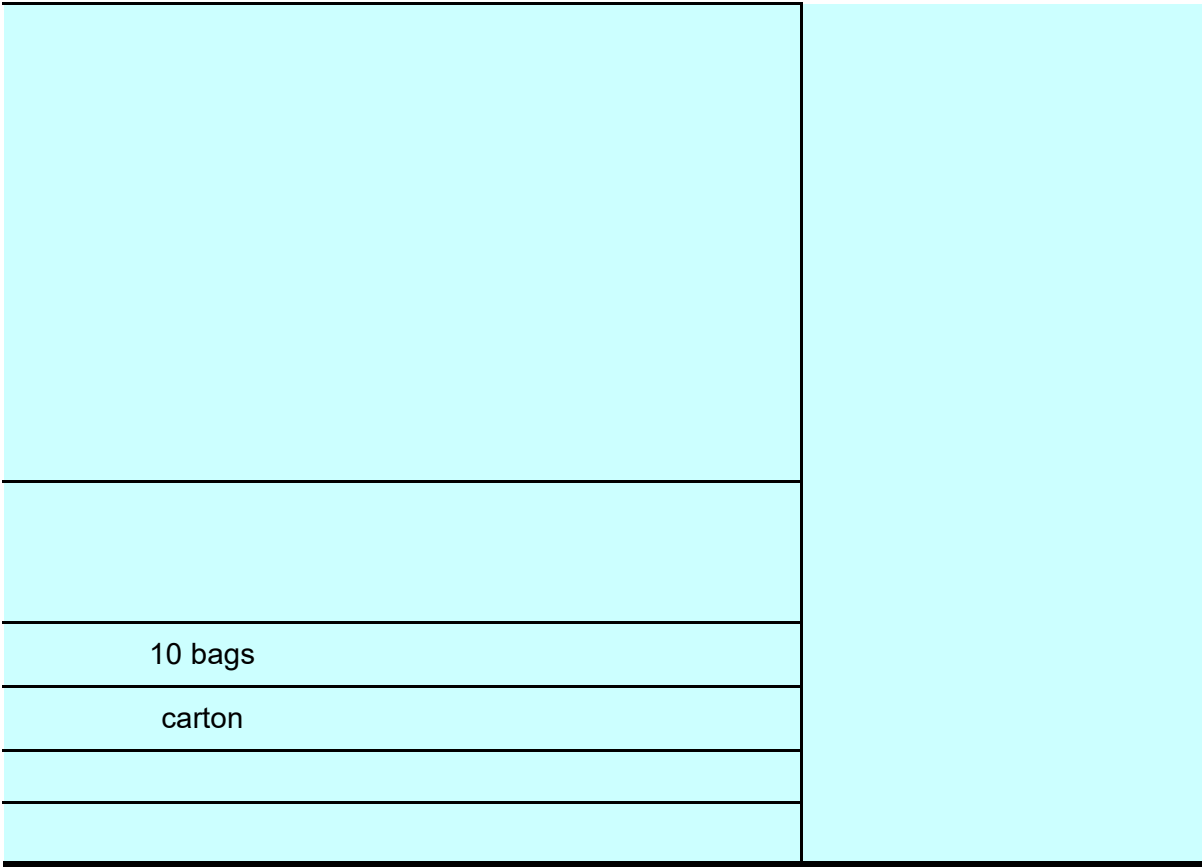
on the dilutions of the sample in the testing method. For pathogenic microorganisms, r



MICAL	Specification	
	3g	
	0g	
	5g	







Co.,Ltd.

No.8 Fenghuang 1<sup>st</sup> road

**product formulation: no**

ed to international standards): N° / Quality Mark (accredited establishments are slaughter, pro  
th, Food Safety and Food Quality).

**product formulation:**

ed to international standards): N° / Quality Mark (accredited establishments are slaughter, pro  
Food Safety and Food Quality).  
.M., etc.

ary packaging closed	Observations



**TECHNICAL REGULATIONS, CERTIFICATIONS, ETC.**

E: NOM-115-SSA1-1994. MINIATION OF STAPHYLOCOCCUS AUREUS IN OD PRODUCTS.	EXAMPLE: NMX-F-083 FOOD PRODUCTS. DETERMINATION OF MO (AOAC950,46,119)
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**ATTACHMENTS**

**ATTACHMENT 1**

**REJECTION OF PACKAGED PRODUCT**


**ATTACHMENT 2**

**LABEL**

**PRIMARY PACKAGING**

Information required in accordance with Current Regulations.

**SECONDARY PACKAGING**

not be wet or broken. The label must be legible and firmly affixed to the side of the box.



Date	Requested by (production area)	Made	Version
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1-May-17

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1

AUTHORIZED BY

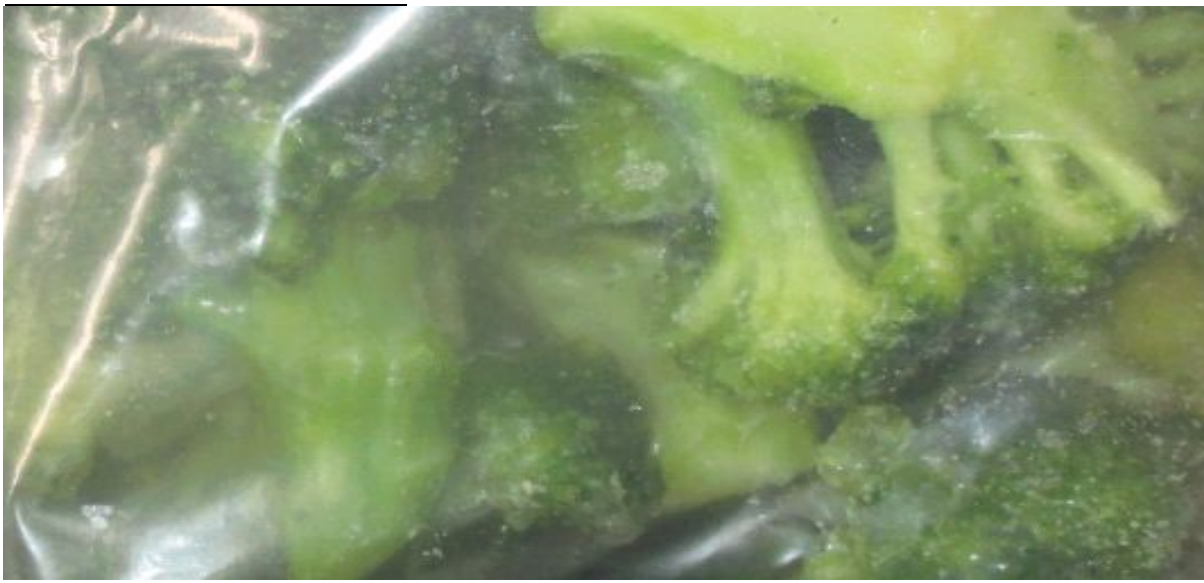
Name

Position

ase, the Supplier must complete the above technical datasheet. 2) The Supplier must complete the methods and parameters used, the compliance with Technical Regulations, and any Certification sent legalized or with the Apostille of the Official Organism or Authority which can guarantee the Supplier will be checked upon arrival to the destination, and if there is a presence of any identification OSAN S.A. the value of the goods affected including all added costs at destination, plus a lost copy to send to OSAN S.A. and to maintain updated all specifications, technical datasheets and Certifications.







Reference
quires a minimum equipment sensitivity of: 3.5 mm, Ferrous 3.0 mm, and less Steel 3.0 mm. "
FDA

**isms, no growth should be**

Reference

Standard OSAN S.A.

to growth should be

Reference

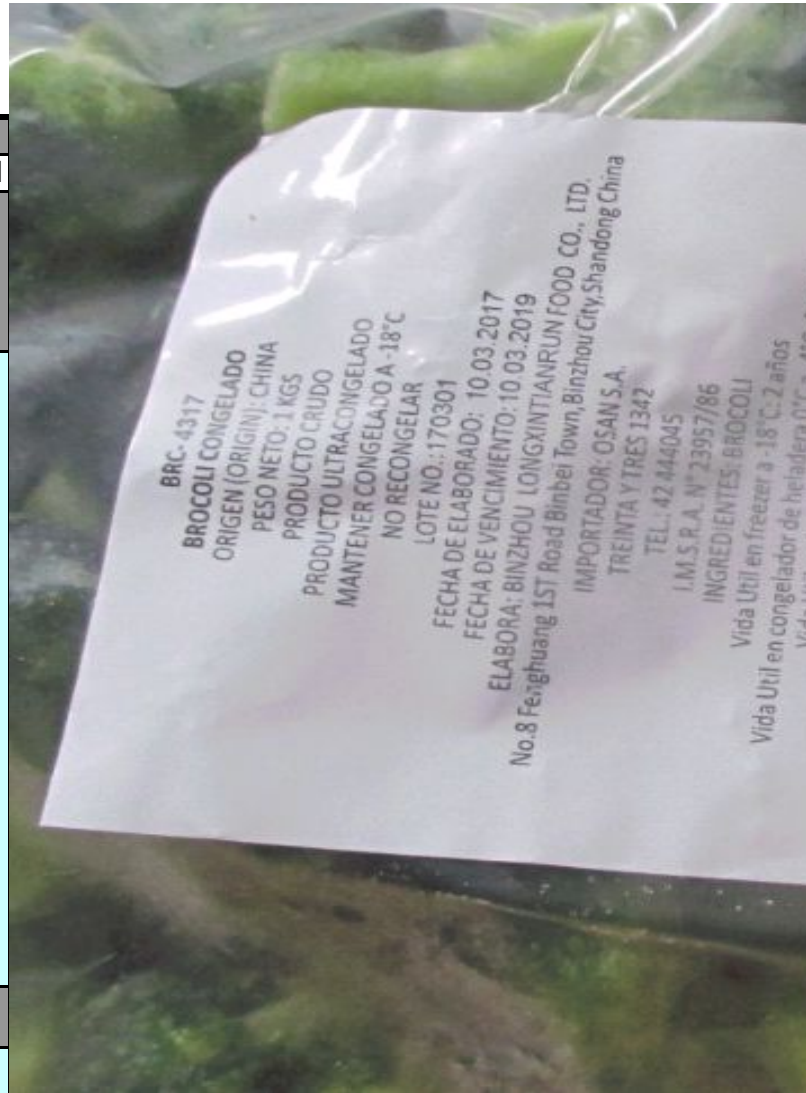


no growth should be

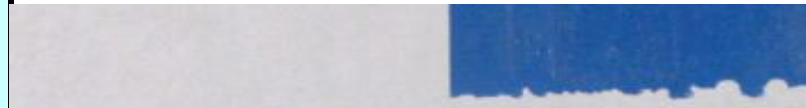
Reference

See Attachment 1

IDS / INCLUDE PHOTOS OF  
AGING PROCESS (PLASTIC  
DORS, ETC.)



SUAL AIDS/PHOTOS



**BRC-4317**  
**BROCOLI CONGELADO**

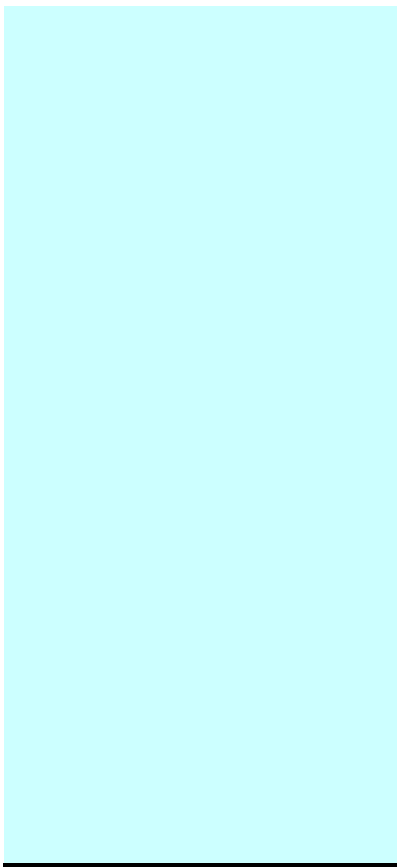
ORIGEN (ORIGIN): CHINA  
PESO NETO: 10 KGS  
PRODUCTO CRUDO  
PRODUCTO ULTRACONGELADO  
MANTENER A -18°C  
NO RECONGELAR  
LOTE NO.: 170301  
FECHA DE ELABORADO: 10.03.  
FECHA DE VENCIMIENTO: 10.03  
IMPORTA Y DISTRIBUYE: OSAN  
TREINTA Y TRES 1342, MALDONADO  
TEL.: 42 444045  
I.M.S.R.A. N° 23957/86  
UNA VEZ DESCONGELADO NO VOLVER  
**FABRICADO EN CHINA**

**Preparación:**

**Sartén:** calentar la sartén con una cucharada de aceite, agregar la porción a utilizar sin descongelar y cocinar por 5 minutos. Bajar a fuego medio y continuar cocinando hasta que esté listo.  
**En agua:** en una olla con agua hirviendo, agregar la porción a utilizar y dejar que vuelva a romper hervor, retirar del fuego y servir.



BRC




d Binbei Town, Binzhou

rocessing and cold storage

rocessing and cold storage





Change reference
Creation

y with current regulations  
is the Supplier claims to  
e the validity and legality in  
ied or unidentified pathogen,  
revenue fee of 15% of the  
ertifications.













... 3 meses  
... heladera a 4°C. 2 días

**INFORMACION NUTRICIONAL**  
**PORCION DE 100g (1/2 plato hondo)**

	Cantidad por porción	%VD <sup>(*)</sup>
Valor energético	32kcal=134kJ	2
Carbohidratos	5,0g	2
Proteínas	3,0g	4
Grasas totales	0g	0
Grasas saturadas	0g	0
Grasas trans	0g	-
Fibra alimentaria	3,0g	12
Sodio	24mg	1

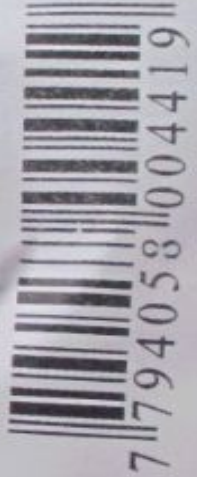
(\*) Valores diarios con base a una dieta de 2000 Kcal u 8400 kJ. Sus valores diarios pueden ser mayores o menores dependiendo de sus necesidades energéticas.

**UNA VEZ DESCONGELADO NO VOLVER A CONGELAR**  
**FABRICADO EN CHINA**

**Preparación:**

**Sartén:** calentar la sartén con una cucharada de aceite vegetal, la porción a utilizar sin descongelar y cocinar a fuego fuerte por 5 minutos. Bajar a fuego medio y continuar cocinando normalmente.

**En agua:** en una olla con agua hirviendo, agregar la porción a utilizar. Dejar que vuelva a romper hervor, retirar del fuego y colar. Sazonar a gusto\*



DO

2017  
2019  
S.A.  
NADO

A CONGELAR

lita de aceite, verter  
r a fuego fuerte por  
cinando normalmente.  
gar la porción a utilizar.  
o y colar. Sazonar a gusto"