

**SPINACH****1.- DESCRIPTION OF THE PRODUCT**

Spinach (*Spinacia oleracea*, L.) must be fresh, healthy and free from foreign materials. During production process Spinach is washed, sorted, cut and blanched. Product is then cooled and IQF frozen until it reaches a temperature of – 18°C or below.

**2. INGREDIENTS**

100 % Spinach.

**3. PHYSICAL PARAMETERS**

Spinach must be:

- healthy, without rotten pieces.
- clean of mug and stones
- free of insects or other animals like snails

Dry matter: mín. 6,5%

**4. ORGANOLEPTICAL CHARACTERISTICS****Appearance**

Homogeneous dark green colour.

**Taste**

Typical of Spinach. Free from foreign flavours.

**Texture**

Tender, not too hard or too soft.

**5. NUTRITIONAL VALUES (por 100 gr)**

Energy	161,2 kJ 38,6 kcal
Fat	0,8 g
Saturates	0,16 g
Carbohydrate	2,9 g
Sugars	0,51 g
Fibre	3,70 g
Protein	3,1 g
Salt	0,24 g

**6. GMO'S**

Leaf spinach must be free from GMO'S.

**7. ALLERGENS**

Product is not allergen, does not contain allergen ingredients and hasn't been in contact with any allergen material as it is established in the Annexe II in European regulation in force 1169/2011 on the provision of food information to consumers.

**8. IRRADIATED**

Product hasn't been irradiated and is free from any irradiated ingredient.

**SPINACH****9. STORAGE**

Product must be kept, properly packed, at a temperature  $\leq -18^{\circ}\text{C}$ .

**10. PREPARATION**

Boil the product in salted water during 4 or 5 minutes. Remove the cooking water and dress it up to taste. Do not refreeze product once thawed.

**11. SHELF LIFE**

- 30 months after packing in bulks or in 10 kg boxes at  $-18^{\circ}\text{C}$  degrees centigrades.
- 24 months after packing in bags at  $-18^{\circ}\text{C}$  degrees centigrades.

**12. DIMENSIONS**

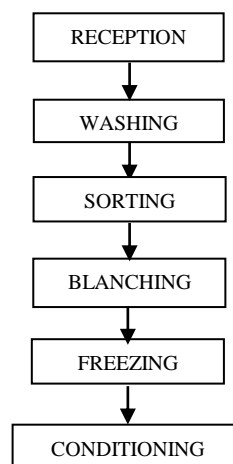
Calibre: miniportions of 15 g, 30 g or 50 g.

IQF spinach leaves

Blocks spinach leaves 2.5 kg

Packaging:

- . cartoon octobin with blue plastic bag (low density polyethylene)
- . cartoon 10Kg with blue plastic bag (high density polyethylene)
- . Bags with different sizes

**13.- PROCESS**

## SPECIFICATIONS

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## SPINACH

### 14.- DEFECTS

DEFECTS	TOLERANCE	
	Miniportions of 50, 30 and 15 gr, IQF leaves	Blocks
1. Defects in colour	2% in weight	
2. Rotten leafs	Absence	
3. Roots	Absence	
4. Stalk	-	Max. 10 % in weight
5. Spinach flowers and seeds	-	Max. 0.5 % in weight
6. Vegetable foreign materials	Absence	
7. Foreign materials	Absence	

### DEFINITION OF DEFAULT

#### 1. Colour defects.

Leafs with a colour different from the typical dark green colour, yellow or brown.

#### 2. Rotten leafs.

#### 3. Roots.

Presence of parts of roots.

#### 6. Vegetable foreign matters.

Any vegetable material foreign to the product.

#### 7. Foreign matters.

Any material that does not come from the plant.

### 15. MICROBIOLOGICAL QUALITY

	n	c	m	M
<i>Escherichia coli</i>	5	2	≤100 ufc/g	≤1000 ufc/g
<i>Salmonella</i>	5	0	Not detectable / 25g	Not detectable / 25g
<i>Listeria monocytogenes</i>	5	0	100 ufc/g	100 ufc/g

R.E. 2073/2005

### 16. PESTICIDES RESIDUES, HEAVY METALS, NITRES AND NITRATES

According to E.U. regulations. Analyses are carried out by an external certified laboratory.

**SPINACH**

**17. LABELLING AND TRACEABILITY**

Information included in the product label:

- Supplier
- Product description
- Lot number
- Best before
- Storage conditions
- Net weight

Information included in the palet label:

- Number of palet
- Storage location number
- Best before
- Product description
- Lot number
- Product number reference
- Net weight
- Supplier

The traceability is according to:

- Lot number
- Palet number