



REGAL NON PARIEL
FRENCH CUT GREEN BEANS
ITEM#1004050200458812
SIZE: 12x2lbs

DESCRIPTION OF PRODUCT

Frozen French Style green beans are prepared from the clean, sound, succulent pods of the bean plant. The beans are stemmed, sliced, washed, blanched, sorted, drained and quick frozen in accordance with Good Manufacturing Practices and all applicable government laws and regulations. The frozen beans are maintained at an appropriate temperature to ensure quality preservation and no clumping. This is not a Ready- to- eat product.

GRADE: Product meets Grade A guidelines for USDA standards and the Canadian Processed Products Regulations

INGREDIENTS LIST: Green Beans

LENGTH ¾” to 3 1/2” in length

DIMENSIONS: Single vertical slice at 5/32”

SCORING FACTORS DEFINITION Sample Size: 60 oz (1700g) unless otherwise specified

COMPONENTS	COMPONENT DESCRIPTION	PERCENTAGE	PRODUCT OF ORIGIN
1104050	French Cut Green Beans	100%	Canada or USA
DEFECTS			LIMITS
Extraneous Vegetable Material: Harmless vegetable material derived from the bean plant including stalk, vine material, leaves of the bean plant, or parts of other harmless plants associated with the harvest of beans.			Max: 2 units/60 oz
Stems: Includes attached or detached stems and un-snipped beans with a hard stem collar that attaches the bean to the vine			Max: 4 units /60 oz
Serious Blemishes: Major discoloration or damage to the extent that appearance or eating quality is more than slightly affected. This will include discoloration, damage or holes exceeding ¼” diameter that are caused by insect injury, rust, disease, pathological injury and oxidized ends.			Max: 2 units/ 10 oz
Minor Blemishes: Minor blemished beans that are slightly discolored or damaged (same causes as above) to the extent that the appearance or eating quality is slightly affected. Typically, 1/8”- ¼” total blemish size would be counted, unless a smaller defect is detrimental to the overall appearance.			Record under total blemish category
Total Blemishes: Serious + Minor Blemishes			Max: 4 units/ 10 oz
Short Pieces: <3/4” pieces including seeds and skins			Max: 12% by wt/10 oz
Foreign Material: glass, stones, wood, metal, hard plastic, cockle burrs			Maximum: NONE

OTHER CHARACTERISTICS

Color	Shall have a uniformity and brightness of color consistent of grade requirement peas.
Flavor & Aroma	Clean, fresh, normal flavor and aroma, typical of peas; no off flavors or odors.
Character/Texture	Shall be tender, not fibrous, mealy or mushy

CHEMICAL: ENZYMES

Enzymes	Peroxidase	Negative after 3 ½ minutes
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MICROBIOLOGICAL REQUIREMENTS

Test	Limit
Total Plate Count	< 100,000 cfu/g
Total Coliforms	< 200 cfu/g

CODING, NET WEIGHT, AND PACKAGING

Code: Each package shall be legibly coded according to Bonduelle default code format. FYDDDL where F- Facility, Y – year (2013– 3), DDD- Julian date, and L – line reference alpha or number characters. Country of Origin must be declared.

Net Weight: Product will be packed to an average weight equal to or exceeding that declared on the label. Production weights will meet the guidelines set forth in NIST Handbook 133, *Checking the Net Contents of Packaged Goods*.

Packaging:

1. Product will be packed in printed poly bags.
2. Printed poly bags will be packed 12/case in corrugated cartons for distribution. Poly bag count case to case must be consistent. No staples, nails, twist ties, or similar devices may be used. Packaging materials shall conform to all applicable food additive regulations.

Case print: Each carton must be properly identified with the following: BRAND, NAME OF PRODUCT, ITEM NUMBER, CASE PACK AND SIZE, DISTRIBUTED BY, DAYCODE COOL (as recommended by COOL or Customs labeling regulations) – on two adjacent case sides.

SHIPPING AND STORAGE

Product shall remain at zero (0) degrees F or below. It must be stored in a clean, dry, frozen storage warehouse that is free from rodent or insect infestation. Product shall be rotated on a first-in-first-out basis. Shipping temperature not to exceed zero (0) degrees F.

BEST QUALITY

24 months at recommended shipping and storage conditions.

QUALITY SYSTEMS APPROVAL: Mary Ann Vail

Issue Date: July 8, 2015

Review Date: January 12, 2018

Specification Ends Here

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REVISIONS

Date	Purpose	Author of Revision
07/08/2015	Spec Creation	L. Nieuwenhuizen
06/19/2017	Update logo, review and re-issue.	Alix Bonduelle
12-Jan-18	Reviewed Spec	Shari Case