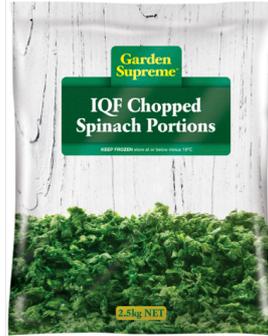




**EXTERNAL DOCUMENT**

**Chopped Spinach Portions 2.5kg - Belgium**



**Core Details**

<b>Brand</b>	Garden Supreme
<b>Product</b>	Chopped Spinach Portions 2.5kg - Belgium
<b>Riviana Product Number</b>	2446210
<b>APN</b>	9300602357757
<b>TUN</b>	19300602357754

## Product Information

Organoleptic properties	<p>Frozen spinach is prepared from fresh, clean, washed whole leaves. The spinach is blanched, chopped and frozen into 30g portions. The spinach should be a uniform bright green in colour and upon defrosting will be tender in texture and slightly fibrous in the stalks with a small amount of liquid present. The flavour is typical of spinach and should have no off of objectionable odours.</p>
Appearance	<p>Grid 1cm X 1cm.</p>  <p>The image shows three individual 30g portions of frozen spinach. Each portion is roughly circular and has a bright green, textured appearance. They are placed on a green grid background with 1cm x 1cm squares for scale. The portions are slightly irregular in shape, typical of hand-chopped frozen vegetables.</p>

## Ingredients

Ingredient List on Label	Spinach
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## Nutritional Information

Serving Size	Servings per package: 50 Servings size: 50g	
	<b>Average Quantity Per Serving</b>	<b>Average Quantity Per 100g</b>
Energy	49 kJ	97 kJ
Protein	1.6 g	3.1 g
Fat - total	0.2 g	0.4 g
-- Saturated	0.1 g	0.1 g
Carbohydrate	0.4 g	0.8 g
-- sugars	0.4 g	0.8 g
Sodium	13 mg	26 mg

## Allergens

Allergen Statement on Label	May be present: Soybean
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## GM & Irradiation

<b>GMO</b>	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
<b>Irradiation</b>	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

## Dietary Compliance

<b>Kosher</b>	Not certified
<b>Halal</b>	Not certified
<b>Organic</b>	Not certified
<b>Vegetarian</b>	Suitable
<b>Vegan</b>	Suitable

## Country of Origin

<b>Statement on Label</b>	Packed in Belgium from Local or Imported ingredients.
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## Storage & Shelf Life

<b>Storage Conditions (unopened)</b>	Keep frozen. Store at or below -18°C.
<b>Storage Conditions (opened)</b>	Store at or below -18°C.
<b>Shelf Life (unopened)</b>	2 years
<b>Shelf Life (opened)</b>	Once defrosted, use within 24 hours
<b>Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)</b>	Best Before

## Coding

<b>Inner coding - example</b>	Best Before: 12/06/2021 W19163H2 05:56
<b>Inner coding - Explanation</b>	Best Before = 12/06/2021 W = Supplier code 19 = Last 2 digit of year of production 163 = day of year of production, Julian code H = Shift 2 = Line 05:56 = Time of day, 24hr time Production date is 12 June 2019
<b>Inner coding - Position</b>	Back of bag
<b>Inner coding - Type</b>	Inkjet
<b>Outer coding - example</b>	Best Before: 12/06/2021 W19163H2 05:56
<b>Outer coding - Explanation</b>	Best Before = 12/06/2021 W = Supplier code 19 = Last 2 digit of year of production 163 = day of year of production, Julian code H = Shift 2 = Line 05:56 = Time of day, 24hr time Production date is 12 June 2019
<b>Outer coding - Position</b>	Side of carton
<b>Outer coding - Type</b>	Inkjet

## Physical Properties

<b>Net Weight Limits</b>	2.5 kg (min)
<b>Net Weight Method</b>	Electric Balance
<b>Dry Matter (%w/w) Limits</b>	>6%
<b>Dry Matter (%w/w) Method</b>	Physical assessment

## Microbiological Properties

<b>Standard Plate Count Limits</b>	500,000 cfu/g
<b>Standard Plate Count Method</b>	AS 5013.1
<b>Yeast and Moulds Limits</b>	1,000 cfu/g
<b>Yeast and Moulds Method</b>	AS 5013.29
<b>Coliforms Limits</b>	1,000 cfu/g
<b>Coliforms Method</b>	AOAC 991.14
<b>Escherichia coli Limits</b>	100 cfu/g
<b>Escherichia coli Method</b>	AOAC 998.08
<b>Listeria monocytogenes Limits</b>	100 cfu/g
<b>Listeria monocytogenes Method</b>	AS 5013.24.2
<b>Salmonella Limits</b>	Absent in 25g
<b>Salmonella Method</b>	AOAC 996.08

## Chemical Properties

<b>Pesticides Limits (FICA Requirement)</b>	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
<b>Pesticides Method (FICA Requirement)</b>	04-048 Pesticides in Food by GC/MS
<b>Cadmium Limits (FICA Requirement)</b>	0.1 mg/kg
<b>Cadmium Method (FICA Requirement)</b>	ESM01cd
<b>Nitrate (ppm) Limits</b>	2,000
<b>Nitrate (ppm) Method</b>	HPLC
<b>Nitrite (ppm) Limits</b>	< 20
<b>Nitrite (ppm) Method</b>	HPLC
<b>Peroxidase Limits</b>	Negative
<b>Peroxidase Method</b>	AOAC 963.27

## Preparation & Cooking Instructions

<b>Preparation Required</b>	Cook from frozen. This product must be cooked before consumption. Supplier directions for 250g is Stove Top 10 minutes and Microwave is 5-6 minutes. For 200g (1 cup); Stove Top 5 minutes and Microwave (1000W) is 3-4 minutes.
<b>Cooking Instructions</b>	Stove Top - Add 1 cup of spinach to boiling water. Return to boil. Reduce heat and simmer for 2-3 minutes and drain. Microwave - Place 1 cup of spinach in a microwavable container, cover and cook on high for 2-3 minutes. Cooking times may vary, refer to your microwave manual for further instructions.

**Miscellaneous**

<b>Other information for label</b>	* Based on stove top method.
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**Packaging - Marketing**

<b>Carton Configuration</b>	4 x 2.5kg
<b>Pallet Configuration</b>	4 layers x 10 cartons = 40 cartons (for internal warehousing purposes)

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