

159750 Natures Link Diced Carrots

DATE: 15 JANUARY 2019

Specification of carrot dice

Description

The product is prepared from sound, properly grown fresh carrot which have been cleaned, remove tail and over head, peeled, disinfection, washed, diced/sliced, Blanched, select, IQF, packaging and storage. The raw material is healthy and high quality.

The product shall be manufactured in accordance with Good Manufacturing Practices. The product shall be derived solely from the carrot.

Sensory Characteristics

Characteristics	Norms
Appearance	Healthy, Clean, fresh
Size	10*10mm
Colors	Uniform red, typical of red
Odor/Taste	Typical of fresh carrot, no strange odor or test; no musty, fermented

Microbiological

Total viable count/g	≪100,000/g
Coliform/g	≤100/g
E.coli/ 0.03g	Neg. /0.03g
Salmonella (25 g sample):	Neg.
Staphylococcus aureus (25 g sample):	Neg.

Pesticide residues

Pesticide are used only according to the regulations of the country of origin. The residues of these pesticides are no more than allowed in Codex Alimenterius.

Packing and Storage

Packing in carton with bule poly bag inside, or according to the requirements of buyers. This products shall be stored and transported at temperature below -18 °C.

Shelf-life

720days