

PRODUCT SPECIFICATION NO. GG-500-H-KOL-3-5

Name of product:	Coriander 3-5mm IQF
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Mix composition:

100% coriander



Description: Coriander fresh after crop, cleaned, cut 3-5 mm, frozen, sorted.

Variety: Coriandrum sativum

Origin: Poland

Sensory characteristics:

Color:	green, typical for coriander, dark-green discoloration allowed
Smell:	typical for coriander, without foreign smell
Taste:	typical for coriander, without foreign taste

Declaration:

Pesticides:	according to present EC Legislation
Heavy metals:	according to present EC Legislation
GMO:	product free from GMO
Allergens:	product free from allergens
Ionization:	no
Additives:	product free from additives

Microbiological values:

Total plate count:	$\leq 10^7$ cfu/g
E. coli:	$\leq 10^3$ cfu/g
Yeast:	$\leq 10^3$ cfu/g
Moulds:	$\leq 10^3$ cfu/g
Salmonella:	absent/25g
Listeria monocytogenes:	absent/25g



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Nutritional values (per 100g):

Energy:	96 kJ / 23 kcal
Protein:	2,1 g
Total fat:	0,5 g
- saturated fat acids:	<0,1 g
Total carbohydrate:	3,7 g
Sugar:	0,9 g
Salt:	46 mg

Packaging, Transport, Storage:

Packaging:	carton 10 x 500g
EAN carton:	590 28157 0660 1
EAN bag:	590 28157 0659 5
Languages on bag:	EN, DE, PL, EE, FI, GE, LT, LV, RO, SE, SI, UA
Typical palletisation:	Euro pallet 630 kg
Label:	according to EU regulations
Transport:	delivery with a frigo truck with incoming temperatures of -18°C or lower
Storage:	dry and deep-frozen at -18°C or lower
Shelf life:	2 years from production date

Foil print pattern

Anna Warchoł	Leszek Hojnor	13.11.2023
Worked out by	Approved by	Date