





Product Specification Sheet					
Product		Frozen Spinach Puree			
Description		The good sound leaves of spinach are selected and cleaned. The stem is removed. The leaves are washed, strained, blanched at 90° C and grinded to make paste. The paste is passed throughless than 1 mm sieve to obtain smooth paste. The paste is packed and frozen.			
Finish products Ingredients		100% Spinach Not from GMO			
		No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}			
		Parameter	Specifications		
1	Organoleptic Characteristics				
1.1	Appearan	ce	Smooth paste		
1.2	Texture		Soft, smooth paste		
1.3	Colour		Uniformly slight dark green color		
1.4	Odour		Characteristics of the spinach and free from foreign and offodor		
1.5	Taste		Characteristics of the spinach and free from foreign and offtaste		
2	Physical and Chemical Characteristics				
2.1	рН		5.0-8.5		
2.2	Foreign M	atter	Nil		

FRIZWELL AGRO FOODS

#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru - 560105 GSTN: 29AAHFF5377J1ZV, info@frizwell.com, www.frizwell.com







3	Microbiological Characteristics		
3.1	Standard Plate Count (cfu/g)	<40,000	
3.2	Yeast & Mould Count (cfu/g)	<100	
3.3	Total Coliform (cfu/g)	<10	
3.4	E. Coli (cfu/g)	<10	
3.5	Salmonella (/25 g)	Absent	
3.6	Listeria monocytogenes (/25 g)	Absent	

Chemical preservatives and Additives: Product is manufacture from Pumpkin and does not contain any added preservatives, colors, flavors or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 5 kg x 2 bags in 5 ply cartons

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Product should be stored at or below -180 C.

Best Before: Twenty four months from the date of manufacture when stored unopened at recommended storage condition