





Product Specification Sheet					
Product		IQF Carrot dices 10x10mm			
Description		The IQF should be 100% natural with natural flavor of typical CARROT dices and free from off flavor & off notes. The whole CARROT are cleaned, trimmed by tip cutting, peeled, blanched and diced in to 10*10 mm and frozen by individual quick freezing technique to the desired product core temperature of -18°C.			
Origin		India			
Finish products Ingredients		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	Organolep	Organoleptic Characteristics			
1.1	Color		Orange		
1.2	Taste		Typical of carrot		
1.3	Physical A	ppearance	Firm		
1.4	Flavor		Typical of carrot		
1.5	Odor		Typical of carrot		
2	Physical and Chemical Characteristics				
2.1	Size				
	10X10 mm		Min 85% of the cubes		
	>10mm		Max 5%		
	10-12 mn	n	Max 5%		
	< 12 mm		Max 5%		
2.2	Foreign N	<b>N</b> atter	Absent		
2.3	Peel		1 piece per kg		
2.4	Enzyme A	Activity Test	Negative		

## 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)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

**Chemical preservatives and Additives:** Product is manufacture from Carrot 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 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

**Labeling:** Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

**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:** Frozen product should always be stored at or below -18<sup>o</sup> C

Best Before: Twenty four months from the date of manufacturing when stored at or below -18° C