

PHU NORIS Waldemar Sopoliński	SYSTEM DOCUMENTATION BOOK	Document No: MR.PI 01 01 03
		Edition: 2
PREPARED by: Agnieszka Sosnowska Quality & Technology Manager Signature:	Product description FROZEN CHAMPIGNON WHOLE cl. 1	Edition date: 21.05.2010
		Obliging since: 21.05.2010
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1. PRODUCT DESCRIPTION AND CONSUMER INDICATION

Product description	Deep frozen product, prepared from cleaned and frozen mushrooms.
Consumer indication	The whole population, except people allergic to sulphites and sulphur dioxide

2. INGREDIENTS

Ingredients	Champignon (<i>Agaricus bisporus</i>), potassium metabisulfite
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3. ORGANOLEPTIC ATTRIBUTES

Appearance	Round or semicircular mushrooms, with closed caps, with stalks not longer than one third of the cap's diameter, free flowing, not iced, without clumps, practically free from vegetable matter and mineral impurities
Colour of the cap	White and cream to grey
Cap diameter	25 - 45 mm
Health and cleanliness	Sound, clean, not damaged by pests;
Consistency :	
- while frozen	Hard
- defrosted	Slightly weaken
Odour and taste while defrosted	Typical, with no off-flavor

4. DEFINITIONS

Open caps	Mushrooms with damaged caps, with visible gills
Crumbled	Pieces smaller than 1 cm
Mechanically damaged	more than ¼ of the cap missing, stalks not attached to the caps

5. TOLERANCES OF DEFECTS

Contents:	Not more than, % w/w
- mushrooms of diameter above 45 mm	20
- open caps	3
- crumbled	2
- stalks longer than 1/3 of the cap diameter	5
- mechanically damaged	10
- different colour, pcs/500 g	3
- damaged by pests and diseases, pcs/500g	1
- extraneous vegetable matter	0,05
- mineral impurities	0,2
- free water	45
- SO ₂ (mg/kg)	< 50

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6. MICROBIOLOGICAL STANDARDS

Parameter	m	M
Total plate count in 1 g	≤ 1 000 000	≤ 5 000 000
Coliforms in	≤ 1 000	≤ 10 000
Escherichia coli in 1 g	≤ 10	≤ 100
Staphylococcus aureus in 1 g	≤ 10	≤ 100
Salmonella in 25 g	absent	absent
Listeria monocytogenes	absent in 25 g	100 in 1 g

m - the satisfactory value of the test result, the test result equal to or lower than m is satisfactory

M – the highest acceptable value of the test result, the test result above M disqualifies the batch

7. NUTRITIONAL VALUE in 100 g of the product

Energy	104 kJ (24 kcal)
Protein	2.6 g
Carbohydrates	2.5 g
Fat	0.4 g

8. COOKING INSTRUCTIONS

Use after heating treatment. Do not thaw before frying / cooking..

9. SHELF LIFE

12 months.

10. STORAGE AND TRANSPORT

Storage: at temperature - 18°C or colder

Transport: at temperature – 18°C or colder

11. PACKAGING AND LABELLING

The product is packed into PE foil placed in cardboard boxes a' 10 kg.

Each package is marked with the following information: name of product, name and address of the producer, net weight, lot number, best before date, storage conditions and information „Deep-frozen product” i „Do not freeze after thawing”.

12. APPLICABLE LEGISLATION

Heavy metals and pesticides residues according to EU and Polish law.

The product do not contain or consists of GMOs or their derivatives.

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The above mentioned picture is just a demonstrative one.