

AG GRLD EGGPLANTS 7X2.2LB(1KG)

Finished Product Number	1000125100200707	GTIN	10055686280113	Marketing Description		Internal Grade	A
Formula Code		GTIN12	055686280116	Brand Name	ARCTIC GARDENS	Label Quality Grade	
Case Pack	7	UPC	055686280116	Pack Type	Regular	Pack Size	1KG
						Last Revision	2024-04-01

Contains: None

Product Description

Grilled eggplant are prepared from clean, sound, succulent eggplant. The product has been washed, trimmed, sliced into slabs, grilled, and quick frozen in accordance with Good Manufacturing Practices and all applicable government laws and regulations. The product is maintained at an appropriate temperature to ensure quality preservation with no clumping. This is not a ready to eat product.

Ingredient List

Grilled Eggplant.

Nutrition Facts per 100 g

Amount

Calories	38.48 cal
Total Fat	0.5 g
Saturated Fat	0 g
Trans Fat	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Sodium	5.77 mg
Potassium	327 mg
Total Carbohydrate	8.3 g
Dietary Fiber	4.9 g
Total Sugars	2.1 g
Added Sugars	0 g
Protein	1.17 g
Vitamin A (RE)	
Vitamin C	
Vitamin D	0 mcg
Calcium	13 mg
Iron	0.35 mg

**Calories : The basic Atwater method is used for calculate the calories: 4 x [carbohydrate - fiber] + (4 x protein) + (9 x fat) + (2 x fiber)

General Quality Requirement

Food Safety System	Each facility must have an effective Food Safety Plan in place and maintain certification under a GFSI benchmark standard.
--------------------	--

Nutrition Facts

servings per container	
Serving size	1 1/3 cup (85g)
Amount per serving	
Calories	35
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 7g	3%
Dietary Fiber 4g	14%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.3mg	2%
Potassium 280mg	6%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Marketing Claims

Kosher	No
GMO Free	Yes

Net Weight Statement

Product will be packed to an average weight equal to or exceeding that declared on the label. Production weights will meet the guidelines set forth in NIST Handbook 133, Checking the Net Contents of Packaged Goods.

Packaging Requirements

- All packaging coding shall be legible.
- Exterior of case must be clean and free of foreign materials including, but not limited to glass, metal, stones.
- Packaging materials shall conform to all applicable food contact material regulations.
- Poly bag count case to case must be consistent as declared (where applicable).
- The use of staples, nails, twist ties, or similar devices to close packaging or attach information is prohibited.

Storage / Handling

Minimum storage temperature (°F)	-14 °F
Maximum storage temperature (°F)	0 °F

Shipping and storage

- All Nortera Foods Inc facilities are registered with the FDA and CFIA . The ability to ship within Canada and the USA from all plants is maintained.
- Each load must be sealed with a numbered security seal on the and trailer. The seal must be intact upon receipt and the trailer seal numbers must match the trailer seal numbers listed on the bill of lading.
- Product must be stored in a frozen storage that complies with all regulatory and commercial standards.
- Product shall remain at 0 °F (-17.8 °C) or below during storage and shipping. The reefer setting of all units must be set and maintained at the following temperature or colder for the entire transportation process:
 - Frozen Transport Trailers: 0 °F (-17.8 °C) or colder
 - Frozen Rail Cars and Overseas Reefer Containers: -10 °F (-23 °C) or colder
- Shipping documents must include a load tally detailing lot numbers delivered.
- The shipping must occur in a pre-cooled, clean, dry, and sound refrigerated truck, rail car, or container. Floors, walls, and ceilings must be in good condition.

Quality Grading

Product meets United States requirements according to industry grading standards and guidelines.

Characteristic	Definition	Sample Size	Unit	Grade A
Burnt Pieces	Maximum amount of pieces where >50% of the surface is black, brown, or charred	35 oz (1000 g)	Count	2
Off Size Pieces	Maximum amount of pieces where the thickness is <6 mm or >9 mm	35 oz (1000 g)	% by weight	10
Serious Blemishes	Maximum amount of damage due to insect, disease, or sun exposure	35 oz (1000 g)	% by weight	2
Skins	Maximum amount of slices with full peel present	35 oz (1000 g)	Count	2
Foreign Material	Maximum amount of mineral foreign matter, animal, organic, etc	35 oz (1000 g)	Count	0
Length Off Size	Maximum amount of pieces >90 mm in length	35 oz (1000 g)	Count	0

Quality Grading

Product meets United States requirements according to industry grading standards and guidelines.

Characteristic	Definition	Sample Size	Unit	Grade A
Poor Trim	Maximum amount of course grains that affect appearance or texture	35 oz (1000 g)	% by weight	5
Short Pieces (1)	Maximum amount of pieces <30 mm	35 oz (1000 g)	% by weight	3
Clumps	Maximum amount of pieces stuck together (2 or more as one unit)	35 oz (1000 g)	Count	2
Diameter Off Size	Maximum amount of pieces where the diameter is <30 mm or >60 mm	35 oz (1000 g)	% by weight	20
Extraneous Vegetable Material	Maximum amount of potato plant, nettle, tree leaves, etc.	35 oz (1000 g)	Count	0

Microbiological Requirements

Criterion	Sample Size	Individual or Composite Samples	Limit
Total Plate Count	10g or 11g	Individual	< 100,000 cfu/g
Coliforms	10g or 11g	Individual	< 200 cfu/g
E.coli	10g or 11g	Individual	< 10 cfu/g
Listeria monocytogenes	25g	Individual	Negative/1x25 g