



Product Specification Finished

Code: SPC- ASP-03
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Version:1

IQF ASPARAGUS TIPS

Product Description

Prepared from fresh and healthy Asparagus that have been trimmed, selected, calibrated, washed, blanched, cooled and quick frozen individually; packed and kept at a suitable temperature to preserve its condition and characteristics. Asparagus are harvested according to good agricultural practices (GAP) and processed under good manufacturing practices (GMP), in accordance with national standards, HACCP and the requirements established by the destination market.

Grade Factor Limits

Colour	%
Out of Color (white or brownish)	0
Defects	% ²
Insect and other damage	2
Blocked > 3 units	0
Fibrous (1 cm)	1
Curved Heads	2
Damage Heads	5
Open Heads	2
Blemished or Russet	2
Irregular cut	2

Other

Count³

Insect	0 unit
Vegetal Material (leaf, stem)	3 unit
Foreign Vegetal Material (grass, seeds)	1 unit
Foreign Material (FM)	0 unit

1 Percentage by count

2 Percentage by weight (sample 1 kg)

3 Unit per 1 Kilo

Variety

Atlas, De Paoli, Espada, UC 157 or similar.

Microbiology

RAM	< 50,000 CFU/g
Mould	< 5.000 CFU/g
Yeast	< 5.000 CFU/g
Total Coliforms	< 100 CFU/g
E. coli	< 10 CFU/g
Staphylococcus spp	Negative/25g
Salmonella	Negative/25g
Lysteria M.	Absence

Physical Chemical

Peroxidase Negative 30 sec.

Size

%

Diameter

<10 +>16 mm	20%
<8 + >22 mm	absence

Measured with a clipper at the widest part

Length

4-6 cm	90%
< 4 cm	5%
> 6 cm	5%

Contaminants

Allergens, heavy metals and pesticides accordingly with the regulation of the final destination markets.

GMO

100% free of DNA genetically modified and free of proteins derived from genetically modified DNA

Storage

Less than 0°F (-18°C)

Shelf Life

2 year from the date of production

Packaging

Primary packaging clear or preprinted polybags.
Secondary packaging corrugated cardboard box.
Sealed with tape.
Label according to customer specification
Optional palletizing.

Packing

5 x 1 kilos or according to specifications

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Last Review: March, 2020

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