

<b>TECHNICAL SHEET</b>	<b>FROZEN EDAMAME SOYBEANS</b>
	<b>BAG 2500 g</b>
	OROGEL SOC COOP AGRICOLA CESENA Cod. SM TO BE DEFINED Rev. 0 del 27/09/22 Pag. 1 di 3

<b>Supplier:</b>	OROGEL SOC COOP AGRICOLA – Via Dismano, 2830 – 47522 Cesena (FC) Tel 0547-3771 Fax 0547/377016 INTERNET: <a href="http://www.oringel.it">http://www.oringel.it</a> E-MAIL: info@oringel.it	<b>DOCUMENT IN DRAFT</b> Indicative informations to be confirmed under contract
<b>Plant:</b>	CESENA: Via Dismano, 2830 47522 (FC) Italia	
<b>Name of product:</b>	FROZEN EDAMAME SOYBEANS	
<b>Product definition :</b>	Frozen Edamame Soybeans	
<b>Brand:</b>	-	
<b>Weight and type of packing:</b>	2500 g Bag	
<b>Primary packing :</b>	Bag	
Quality:	TO BE DEFINED	
<b>Secondary packing:</b>	Carton	
Quality:	Corrugated carton	
Dimensions in mm:	TO BE DEFINED	
N° of bags for carton:	4	
Net weight of carton :	2,5 kg	
<b>Pallet:</b>	Europallet	
Dimensions in cm:	80x120x TO BE DEFINED	
Num secondary packaging for pallet:	TO BE DEFINED	
<b>Ean code:</b>	TO BE DEFINED	
<b>B.B.D.:</b>	24 months	
<b>Ingredients:</b>	Edamame SOYBEANS. May contain traces of: CEREALS CONTAINING GLUTEN, EGGS, MILK and derivatives, CELERY, FISH, CRUSTACEANS, SHELLFISH.	
<b>Cooking instructions:</b>	Pan: Pour the frozen product in a non-stick pan with a drizzle of oil and 3 tablespoons of water, cover and cook for 6 minutes over medium heat. Use as desired. Pot: Pour the frozen product in salted boiling water, wait for water to boil and cook for 2 minutes, drain and use as desired. COOKING INSTRUCTIONS REFERS TO 1 kg OF PRODUCT. TO BE CONSUMED AFTER COOKING	
<b>Organoleptic characteristic :</b>		
Appearance :	Individual whole units	
Color:	Natural light green of the product	
Odor:	Characteristic, with no extraneous odours	
Taste:	Characteristic, with no extraneous aftertaste	
Texture:	Firm	
<b>Product characteristic :</b>	Values based on 1000 g of product	
Foreign Matter: (Materials of plant and non-plant origin, of varied and random derivation, not originating from the product under consideration, such as insects or parts thereof, snails, berries, wood, glass, mineral impurities, sand, metals, etc.)	0 n° pieces	
Its own foreign material (Stalks, pods or fragments thereof)	6 n° pieces	
Heavily spotted units (surface > 5 mmq): Spots over a surface area of more than 5 sq mm	42 n° pieces	
Heavily spotted seeds at the attachment:	42 n° pieces	
Lightly spotted units: (Spots over a surface area of less than 5 sq mm)	52 n° pieces	
Lightly spotted seeds at the attachment:	52 n° pieces	

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Total spotted units: (sum of lightly to severely spotted units)	145 n° pieces		
Discolored units: (Units with a Lighter background colour)	120 g		
Free leaves: ( Residues of soy hulls)	70 g		
Fragments: (Loose cotyledons or parts thereof)	230 g		
<b>Physical and chemical characteristics:</b>			
Peroxidase:	20 - 40 sec.		
<b>Residues of active substance and other contaminants:</b>	The product complies with Italian/EU legislation referring to the maximum residue quantity of active substances and other contaminants tolerated in foodstuffs, including mycotoxins, heavy metals, radionuclides, etc.		
<b>Genetic modifications â GMOs/ Ionizing radiations/ Nanotechnologies</b>	Product without presence of genetically modified organisms Product not subjected to ionizing radiations Product free from nanotechnologies		
<b>Food allergens (E.C. regulation)</b>	Present as an ingredient. + = presence	Present in the production facility. + = presence	NOTE
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products	Traces	+	
Crustaceans and derived products	Traces	+	
Eggs and derived products	Traces	+	
Fish and derived products	Traces	+	
Peanuts and derived products	-	-	
Soybeans and derived products	+	+	
Milk and derived products (including lactose)	Traces	+	
Nuts i.e. Almond ( <i>Amigdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ),Pecan nut ( <i>Carya illinoiesis</i> (Wangenh) K. Koch), Brasil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and derived products.	-	-	
Celery and derived products	Traces	+	
Mustard and derived products	-	-	
Sesame seeds and derived products	-	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO2	-	-	
Lupine or derived products	-	-	
Shellfish and derived products	Traces	+	
<b>Microbiological characteristics:</b>	<b>UNIT OF MEASUREMENT</b>	<b>TARGET VALUE</b>	<b>MAX VALUE</b>
Total mesophilic count:	cfu/g	10 <sup>5</sup>	10 <sup>6</sup>
Total coliforms:	cfu/g	10 <sup>3</sup>	5x10 <sup>3</sup>
Escherichia coli:	cfu/g	10	10 <sup>2</sup>
Listeria monocytogenes:	cfu/g	10	100
Salmonella:	Absent in 25 g of product		
*Microbiological values have to be referred to the product to be consumed after cooking			
<b>Nutritional Values:</b>	Average values for 100 g of product		
<b>Energy:</b>	530 kJ	127 kcal	
<b>Fats</b>	5 g		
<b>Of which satured fatty acids:</b>	0,7 g		
<b>Carbohydrates</b>	6,2 g		
<b>Of which sugars:</b>	3,5 g		

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<b>Fibre:</b>	5,5 g
<b>Proteins</b>	11,5 g
<b>Salt:</b>	0 g
<b>Certifications and Compliance with existing legislation:</b>	QUALITY SYSTEM CERTIFICATION ISO 9001 IFS CERTIFICATION ISO 45001 CERTIFICATION ISO 14001 CERTIFICATION HACCP system applied in accordance with current legislation. Transportation performed under controlled temperature in accordance with current laws.

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Edited by RCQ	C. Neri	
Verified and Approved by DQI	S. Giorgini	

