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Product  
Frozen Green Asparagus

Revision  
01

Green Asparagus

## Individually Quick Frozen (IQF) Whole Green Asparagus

Premium product for HORECA, industry, and retail.

### 1. Product Description

100% natural green asparagus, obtained by IQF freezing tunnel of blanched spears, selected, healthy, free from diseases, fungi and foreign matter. No additives or preservatives added, free of artificial coloring or flavoring. Processing in facilities with BRC certification.

### 2. General Characteristics

Varieties:	UC115, UC157 and ATLAS.
Process:	Frozen in an IQF tunnel, blanched.
Color:	Intense and uniform green
Taste and Smell:	Typical of optimal asparagus
Diameter:	8-12, 12-16, 16-22 mm
Length:	17 cm

### 3. Quality Standards (per 1kg sample)

**Mechanical Damage (no Max 3 units head):**

Curve mild:	Max 3 units
Flowered / Mild deformity:	Max 3 units
Bad cut (>45°):	Max 2 units
Rusty:	Max 2 units
Lightly Stain:	Max 1 unit
Short spear (< 16 cm):	Max 2 units
Long spear (> 18 cm):	Max 2 units
Heavy Stain:	Absent
Foreign Matter (EVM):	Absent

### 4. Microbiological Specifications

Total Count:	< 50,000 cfu/g
Enterobacterias:	< 5,000 cfu/g
Coliforms:	< 100 cfu/g
Staphylococcus Aureus:	< 10 cfu/g
E. Coli:	Absent in 25g
Salmonella spp:	Absent in 25g
Listeria m.:	Absent in 25g

### 5. Manufacturing Process

- I. Harvesting, inspection, and transport to the factory.
- II. Cleaning, sorting, cutting, and calibrating.
- III. Washing, blanching, and immediate cooling before IQF freezing.
- IV. Post-freezing visual inspection and packing into 1 kg sealed bags.
- V. Final packing into cartons, metal detection, and storage at -18°C.

### 6. Packaging & Logistics

Packaging:	10 kilos per case, 10 bags of 1 net kilo each. Bags are 70 micron thick, transparent polypropylene.
Storage:	Keep at -18°C or below
Shelf Life:	24 months from production date

### General Information

Allergens:	None.
GMO:	The product is 100% GMO free.
Regulations:	Conforms to EU and USA pesticide and heavy metal regulations.
Suitability:	Suitable for Vegetarians and Vegans.
Usage:	Once defrosted DO NOT re-freeze. To be consumed after cooking.

### Certifications

