

RESTRICTED

**SPECIFICATIONS OF FROZEN STARCH AND
FROZEN VEGETABLES FOR THE SOUTH AFRICAN
NATIONAL DEFENCE FORCE:**

- **SPECIFICATION 1: TECHNICAL REQUIREMENTS**
- **SPECIFICATION 2: FROZEN STARCH**
- **SPECIFICATION 3: FROZEN VEGETABLES**

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INTRODUCTION

1. The South African National Defence Force (SANDF) or appointed Inspection Body reserves the right to conduct inspections of the production process, the product and the premises of the supplier without prior notification at any working time during the contract period.

SCOPE

2. This specification specifies general requirements for the supply of frozen starch and frozen vegetables to the SANDF.

SPECIFICATION 1: TECHNICAL REQUIREMENTS

APPLICABLE DOCUMENTS

3. These products shall comply with all the applicable requirements of the following documents:

- a. National Health Act No 61 of 2003.
- b. South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- c. SA Trade Metrology Act No 77 of 1973 as amended.
- d. Code of Practice for Quality Management Systems Requirements SABS 9001 of 2000.
- e. The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- f. The Agricultural Products Standards Act, Act 119 of 1990.

INSPECTION OF THE SUPPLIER'S PREMISES

4. The SANDF or appointed Inspection Body reserves the right to conduct inspections of the production process, the product and the premises of the manufacturer and supplier without prior notification at any working time during the contract period, including inspections of:

- a. Grading.
- b. Handling.
- c. Processing.
- d. Packaging.

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tunnel method, which will ensure that the core temperature of the product remains at minus 18° C (Core temperature). The following is applicable:

- i. The freezing process must ensure that the starch and vegetables is protected from dehydration and discolouration.
- ii. Cold air must be circulated during freezing to ensure that the core temperature of the product does not rise above minus 18° C (Core temperature).
- iii. The method of freezing shall be subject to the approval of the applicable department.
- iv. During storage the average temperature of frozen vegetables shall, during any 5 consecutive days, not exceed -18°C; provided that the temperature shall not at any time is not warmer than -15°C.
- v. Frozen vegetables shall be transported in suitable and effectively refrigerated or adequately insulated units, so that a product temperature of -18°C can be maintained and the temperature shall not at any time be warmer than -15°C.
- vi. Transportation shall take place in a refrigerated vehicle.
- vii. Receipt of the product warmer than minus 15° C (core temperature of product) shall result in the rejection of the consignment.
- viii. Delays during off-loading and handling should be reduced to a minimum to prevent an increase in product temperature.
- ix. The SANDF reserves the right to reject any consignment if the core temperature of the frozen vegetables at the time of delivery is not -15°C or colder. The supplier must ensure that adequate written records of such temperature measurements are kept for the period during which frozen vegetables are supplied in terms of this specification, and the SANDF reserves the right to examine these records at any time.

CHEMICAL QUALITY REQUIREMENTS

7. Blanching

- a. The peroxidase reaction will be within 35 seconds, but positive within 75 seconds (unless indicated otherwise).

- b. The supplier must ensure that adequate written record of blanching times, blancher temperatures and peroxidase test results are kept for all the frozen vegetables which are supplied in terms of this contract. These records must be kept for the period of the supply contract, and the SADF reserves the right to examine these records at any time.

8. Pesticide Residues

- a. The levels of pesticide residues are in accordance with the standards prescribed in the South African Governmental Regulations (The Agriculture Products Standards Act (No. 119 of 1990), as amended), which is based on the Codex Alimentarius list.
- b. The supplier of frozen vegetables in terms of this contract, must ensure that regular samples of both the fresh vegetables and the frozen products are submitted to an approved independent authority (such as the Council for Scientific and Industrial Research or the South African Bureau of Standards) for the determination of pesticide residues.
- c. The supplier must further ensure that adequate written records of such analyses are kept for the period of supplying frozen vegetables in terms of this contract, and the SANDF reserves the right to examine these records at any time.

9. Microbiological Quality Requirements

- a. The supplier shall ensure that the frozen vegetables supplied in to the SANDF are free from micro-organism in quantities which may present a health hazard, or which may cause spoilage of the products or which may have an adverse effect on the organoleptic quality thereof.
- b. The supplier shall conduct an adequate and representative sampling and microbiological testing program to determine the levels of microbiological populations in the fresh vegetables before processing, during processing and of the frozen products.
- c. The supplier must ensure that adequate written records of such analyses are kept for the period during which frozen vegetables are supplied in terms of this contract, and the SANDF reserves the right to examine these records at any time.

Analysis	Tolerance	Incubation Period
Aerobic plate count	<500 x 10 ³ /g	30°C / 48h
Aerobic plate count	<250 x 10 ³ /g	22°C / 48h
Enterobacteriaceae	<1 x 10 ³ /g	30°C / 24h

Analysis	Tolerance	Incubation Period
Escherischia coli	Nil/g	44°C / 24h
Enterococcus (Streptococcus faecalis)	Nil/g	35°C / 48h
Staphylococcus aureus	Nil/g	37°C / 48h
Listeria monocytogenes	Nil/g	30°C / 48h
Salmonella spp	Absent/25g	30°C / 48h
Yeasts	<1 x 10 ³ /g	25°C / 72h
Moulds	<1 x 10 ³ /g	25°C / 72h
Bacillus cereus	Nil/g	37°C / 24h

SPECIFICATION 2: FROZEN STARCH

POTATO CHIPS FROZEN

10. Requirement specification for the supply of frozen starch to the SANDF.
 - a. Grading: The grading of the frozen starch is to be choice grade.
 - b. Mass: 2.5 kg.
 - c. Packaging Quality: Must not be hazardous to human or animal life.
 - d. Packaging: The outer part of the packaging is to contain the following information:
 - i. Brand Name of the manufacturer.
 - ii. Address of manufacturer.
 - iii. Best before date.
 - iv. Detailed description of contents.
 - v. Nutritional value of the product.
 - vi. Freezing temperature.
 - vii. The Grading of contents.
 - e. Frozen Starch: Potato Chips Frozen, Straight Cut, 10 mm.
11. Physical Quality requirements.
 - a. Product Description: Potato Chips consist of:

- i. potatoes cut into smooth 10x10 mm strips, with practically parallel sides,
 - ii. the chips shall have a minimum length of 25 mm.
- b. Physical Quality Requirements: Sample size = 300g.

Quality Factor	Tolerance
Free moisture	15 gram
Foreign matter	Nil
E.V.M.:	2 units
Defects: Major defects	8 units
Minor defects	20 units
Total defects	20 units
Colour variation	60 gram
Texture (mushy, soggy, glassy)	5 units
Size variation: (units with a size that deviates from the predominant size of the quantity)	60 gram

c. Definition of Defects:

- i. Damaged units mean units or parts thereof which have been damaged or crushed and no longer resemble the original form (must retain at least 75% of the original form).
- ii. Major defect means any defect (or an aggregate of defects) that detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of chips in general, such as:
 - (1) serious and light discolouration with a total area of more than 9 mm² that detracts markedly from the normal appearance of the unit,
 - (2) units with insect and / or pathological damage, and
 - (3) units with brown fleck, watergrass, greening and bruising.
- iii. Minor defect means any other defect (or an aggregate of defects) which detracts to a lesser extent from the normal appearance, edibility and/or flavour of the individual units or a quantity of chips, such as:

- (1) serious discolouration with a total area of less than 9 mm² that detracts markedly from the normal appearance of the unit,
 - (2) light discolouration with a total area of more than 9 mm² that detracts to a lesser extent from the normal appearance of the unit, and
 - (3) damaged units.
- iv. Texture means firm and free from mushiness, sogginess and/or glassiness.

SPECIFICATION 3: FROZEN VEGETABLES

12. Requirement specification for the supply of frozen vegetables to the SANDF.
- a. Grading: The grading of the frozen vegetables is to be caterer's grade.
 - b. Mass: 1 kg.
 - c. Packaging Quality: Must not be hazardous to human or animal life.
 - d. Packaging: The outer part of the packaging is to contain the following information:
 - i. Brand Name of the manufacturer.
 - ii. Address of manufacturer.
 - iii. Best before date.
 - iv. Detailed description of contents.
 - v. Nutritional value of the product.
 - vi. Freezing temperature.
 - vii. The Grading of contents.

BROCCOLI FROZEN

13. Broccoli Cuts
- a. Product Description: The product consists of:
 - i. Broccoli spears which have been cut into floret and stem pieces, with approximate dimensions 20 - 50 mm and which have been individually quick-frozen.

- ii. Not more than 45% by mass shall consist of pieces of stems.

b. Additional Blanching Requirements:

- i. A maximum of 10% by number in a sample may show a positive peroxidase reaction within 35 seconds.
- ii. Quality Standards: Sample size = 500g.

Quality Factor	Tolerance
Free moisture	5%
Foreign matter	Nil
E.V.M.: Loose leaves	6 units
Harmless parts of plants	2 units
Defects: Major defects	40 gram
Minor defects	115 gram
Total defects	115 gram
Colour variation	100 gram
Texture (fibrous or woody units)	50 gram
Style variation	2 units
Dust	60 gram

c. Definitions of Defects:

- i. Dust means loose flower buds and fragments smaller than 12 mm in any dimension.
- ii. Small leaves mean small tender leaves of the broccoli plants that do not protrude beyond the head of the floret.
- iii. Major defect means any defect (or an aggregate of defects) that detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of broccoli cuts, such as:
 - (1) a serious contrasting discolouration with a total area of more than 36 mm²,
 - (2) a light contrasting discolouration with a total area of more than 36 mm²,
 - (3) insect and/or pathological damage,

- (4) a floret head where the individual buds are overmature (have gone into the open flowering stage, are enlarged and yellow), and
 - (5) a unit that has been damaged during handling so that more than 50% of the florets or more than 25% of the buds have become detached or any other serious mechanical damage.
- iv. Minor defect means any other defect (or an aggregate of defects) which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of broccoli cuts, such as:
- (1) a serious contrasting discolouration with a total area of less than 36 mm²,
 - (2) a light discolouration with a total area of more than 36 mm² which detracts to a lesser extent from the normal appearance of the unit, and
 - (3) a floret head which is not compact due to branching bud clusters which affect the appearance of the unit seriously or bud clusters which are of such advanced maturity that individual buds and supporting stems form loosely structured clusters.

BRUSSEL SPROUTS FROZEN

13. Brussel Sprouts

- a. Product description: Whole Brussel Sprouts consist of:
- i. whole axially buds produced on the stem of the brussel sprouts plant,
 - ii. such buds have a minimum diameter of 15 mm and a maximum diameter of not more than 35 mm - as measured on its widest diameter - and will be size graded in acceptable and uniform size fractions.
- b. Additional Blanching Requirements:
- i. A positive peroxidase reaction, which is limited to the centre of the sprout, shall be regarded as a negative reaction.
 - ii. In the case of sprouts with a diameter >28 mm, a maximum of 20% by number of the prescribed sample may show a positive

peroxidase reaction within 45 seconds.

- c. Physical quality requirements: Sample size = 50 units.

Quality Factor	Tolerance
Free moisture	5%
Foreign matter	Nil
E.V.M.:	2 units
Defects: Major defects	6 units
Minor defects	12 units
Total defects	12 units
Colour variation	20 %
Texture	2 units
Size variation	2 units
Leaves (Determined before cooking)	4 %

- d. Definitions of Defects:

- i. Firm means that the sprout is compact and has no loosely packed or open leaves or that the leaves do not have a rosette appearance.
- ii. Loose leaves mean leaves or parts of leaves, which have become completely detached from the sprout.
- iii. Major defect means any defect (or an aggregate of defects) that detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of brussels sprouts, such as:
 - (1) a serious contrasting discolouration larger than 16 mm² in total area,
 - (2) a less contrasting discolouration with a total area of more than 36mm²,
 - (3) insect and/or pathological damage,
 - (4) units which are damaged to the extent that the sprout is severed to at least the centre of the unit, or has a macerated or crushed appearance or where more than 30% of the sprout has been removed, and

(5) internal browning or rot.

- e. Minor defect means any other defect (or an aggregate of defects) which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of brussels sprouts, such as:
- i. a serious contrasting discolouration with a total area of less than 16 mm² provided that separate pinprick discolouration with an aggregate of less than 3mm² in total, will not be regarded as defects,
 - ii. a less contrasting discolouration with a total area of less than 36 mm², provided that such discolouration smaller than 16 mm² shall not be regarded as a defect,
 - iii. units with long butt ends where the butt extends more than 5 mm below the point of attachment of the outer leaves,
 - iv. units where insufficient stalk has been removed, leaving a stalk heel or a wing leaf,
 - v. over-trimmed units where an excessive amount of stalks has been removed, and
 - vi. yellow heads mean that 50% of the outer surface of a sprout is yellow in colour.

CAULIFLOWER FROZEN

14. Cauliflower Florets

- a. Product Description Cauliflower Florets consist of:
- i. whole intact or split florets which have been cut from the cauliflower head,
 - ii. the head of such florets shall have a measurement of between 15 mm and 70 mm, as measured across the top at the smallest diameter, and
 - iii. secondary fibreless stems (of a length not more than twice the diameter of the head of the floret) and small tender leaves may occur on such florets.
- b. Physical Quality Requirements Sample size = 500 gram.

Quality Factor	Tolerance
Free moisture	25 gram
Foreign matter	Nil
E.V.M.:	2 units
Defects: Major defects	5 units
Minor defects	15 units
Total defects	15 units
Colour variation	100 gram
Texture (mushy, soggy, ricey)	2 units
Size variation: Too small (< 15 mm)	60 gram
Too large (>70 mm)	2 units
Loose stalks	5 units

c. Definitions of Defects:

- i. Finn means that the cauliflower floret (or parts thereof) is not spreading, does not have a loose appearance and is not soft or mushy (ricey).
- ii. Loose stems mean pieces of stem larger than 15 mm without attached florets.
- iii. Major defect means any defect that detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of cauliflower florets, such as:
 - (1) a serious contrasting discolouration with a total area of more than 9 mm²,
 - (2) a less contrasting discolouration with a total area of more than 25 mm², and
 - (3) insect and/or pathological damage.
- iv. Minor defect means any other defect which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of cauliflower florets, such as:
 - (1) a serious contrasting discolouration with a total area of less than 9 mm²,
 - (2) a less contrasting discolouration with a total area of less

than 25 mm², provided that such a discolouration less than 9 mm² shall not be counted as a defect,

- (3) excessive or inadequate trimming of individual units, and
- (4) floret damage where more than 25% of the florets have become detached or otherwise mechanically damaged so as to materially affect the appearance of the unit.

CARROTS DICED FROZEN

15. Diced Carrots

a. Product Description: Diced Carrots consist of:

- i. large carrots cut into approximately cube-shaped units, and
- ii. such units shall have sides measuring between 5 mm and 16 mm.

b. Physical Quality Requirements: Sample size = 300g.

Quality Factor	Tolerance
Free moisture	15 gram
Foreign matter	Nil
E.V.M.	2 units
Defects: Major defects	24 units
Minor defects	72 units
Total defects	72 units
Colour variation	60 grams
Texture (fibrous parts)	12 grams

c. Definitions of Defects:

- i. Major defect means any defect (or an aggregate of defects) that detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of diced carrots, such as:
 - (1) a serious and light discolouration with a total area of more than 3 mm², that detracts markedly from the normal appearance of a unit,
 - (2) insect and/or pathological damage, and

- (3) units or pans thereof which have been crushed or damaged by any means detrimentally affecting the normal appearance.
- d. Minor defect means any other defect (or an aggregate of defects) which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of diced carrots, such as:
- i. a serious contrasting discolouration with a total area of less than 3 mm² that detracts markedly from the normal appearance of a unit, and
 - ii. a light discolouration with a total area of more than 3 mm² that detracts to a lesser extent from the normal appearance of a unit.

CARROTS JULIENNE FROZEN

16. Carrots Julienne

- a. Product Description: Carrots Julienne consist of:
- i. long carrots cut longitudinally into strips with practically parallel sides, and
 - ii. such units shall have a minimum length of 25 mm and the cross section at the widest point shall not exceed 10 mm.
- b. Physical Quality Requirements: Sample size = 300g.

Quality Factor	Tolerance
Free moisture	15 grams
Foreign matter	Nil
E.V.M.	2 units
Defects: Major defects	24 units
Minor defects	72 units
Total defects	72 units
Colour variation	30 grams
Texture (fibrous parts)	12 grams

- c. Definitions of Defects:
- i. Major defect means any defect (or an aggregate of defects) that detracts markedly from the normal appearance, edibility and/or

flavour of the individual units or a quantity of carrots julienne, such as:

- (1) a serious and light discolouration with a total area of more than 3 mm² that detracts markedly from the normal appearance of a unit,
 - (2) insect and/or pathological damage, and
 - (3) units or parts thereof which have been crushed or damaged by any means detrimentally affecting the normal appearance.
- ii. Minor defect means any other defect (or an aggregate of defects) which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of carrots julienne, such as:
- (1) a serious contrasting discolouration with a total area of less than 3 mm² that detracts markedly from the normal appearance of a unit, and
 - (2) a light discolouration with a total area of more than 3mm² that detracts to a lesser extent from the normal appearance of a unit.

GREEN BEANS SLICED FROZEN

17. Green Beans Sliced

- a. Product Description: Sliced Green Beans consist of:
 - i. green bean pods sliced lengthways, and
 - ii. the total length of such slices shall not be less than 18 mm.
- b. Physical Quality Requirements: Sample size 300g.

Quality Factor		Tolerance
Free moisture		15 gram
Foreign matter		Nil
E.V.M.:	Harmless parts of plants	2 units
	Detached stems, tops, unstemmed	5 units
Defects:	Major defects	18 grams
	Minor defects	60 grams

Quality Factor	Tolerance
Total defects	60 grams
Badly cut	60 grams
Colour variation	60 grams

c. Definitions of Defects:

i. Badly sliced means:

- (1) units where slicing is incomplete and the individual slices are not separate, and
- (2) units with ragged and crushed edges to the extent that the normal appearance is materially affected.

ii. Major defect means any defect that detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of sliced green beans, such as:

- (1) a serious and light discolouration with a total area of more than 9 mm² that detracts markedly from the normal appearance of a unit,
- (2) insect and/or pathological damage, and
- (3) stringy and/or fibrous beans or parts thereof.

iii. Minor defect means any other defect which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of sliced green beans, such as:

- (1) a serious contrasting discolouration with a total area of less than 9 mm² that detracts markedly from the normal appearance of a unit, and
- (2) a light discolouration with a total area of more than 9 mm² that detracts to a lesser extent from the normal appearance of a unit.

iv. Small pieces mean units less than 18 mm in length, including loose seeds and of seeds.

PEAS GREEN FROZEN

18. Peas Green

- a. Product Description: Peas consist of seeds of peas that have been removed from the pods.

- b. Physical Quality Requirements: Sample size 300g.

Quality Factor	Tolerance
Free moisture	15 gram
Foreign matter	Nil
E.V.M.: Harmless parts of plants	2 units
Pods or part thereof	4 units
Defects: Major defects	12 grams
Minor defects	36 grams
Total defects	36 grams
Colour variation	60 grams
Texture (not tender)	30 grams
Size variation (units markedly larger or smaller than the predominant size of the units in the sample)	60 grams

- c. Definitions of Defects:

- i. Blond Peas mean peas, which are yellow, cream or white, and
- ii. are edible, but do not include sour or rotten peas.

- d. Damaged units mean:

- i. peas where a whole cotyledon or a large part of a cotyledon have been damaged,
- iii. separate whole cotyledons,
- iv. loose skin or pieces of skin, and
- v. partly or wholly crushed peas.

- e. Major defects means any defect (or an aggregate of defects which detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of green peas, such as:

- i. a serious or light discolouration (including rust) with a total area of more than 2.5 mm² that detracts markedly from the normal appearance of the unit,

- ii. insect and/or pathological damage, and
 - iii. blond peas.
- f. Minor defect means any other defect (or an aggregate of defects) which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of green peas, such as:
- i. a serious discolouration (including rust) with a total area of less than 2,5 mm² that detracts markedly from the normal appearance of the unit,
 - ii. a light discolouration with a total area of more than 2,5 mm² that detracts to a lesser extent from the normal appearance of the unit, and
 - iii. damaged units.

CORN CUT FROZEN

19. Corn Cut

- a. Product Description: Corn Cut consist of corn cut kernels removed from the cob.
- b. Physical Quality Requirements: Sample size = 300 gram.

Quality Factor		Tolerance
Free moisture		15 gram
Foreign matter		Nil
E.V.M.:	Noticeable dark silk	Total <101 mm
	Pieces of cob	3 units
	Other	2 units
Defects:	Major defects	24 grams
	Minor defects	60 grams
	Total defects	60 grams
Colour variation		60 grams
Texture (starchy)		60 grams

- c. Definitions of Defects:
 - i. Major defect means any defect (or an aggregate of defects) that

detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of cut corn in general, such as:

- (1) discoloured kernels that detracts markedly from the normal appearance of the product, and
 - (2) kernels with insect and/or pathological damage
- ii. Minor defect means any other defect which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of cut corn, such as:
- i. slightly mottled kernels, and
 - ii. ragged and damaged kernels and loose skins.

SPINACH SHREDDED FROZEN

20. Spinach Shredded

- a. Product Description: Shredded spinach consists of spinach leaves and the adjoining portion of the stem which have been cut into strips, with approximate thickness of 6,4 mm.
- b. Physical Quality Requirements: Sample size = 300 gram.

Quality Factor	Tolerance
Free moisture	15 gram
Foreign matter	Nil
E.V.M.:	4 units
Defects: Major defects	18 grams
Minor defects	45 grams
Total defects	45 grams
Colour variation	60 grams
Texture (fibrous)	30 grams

- c. Definitions of Defects:
- i. Major defect means any defect (or an aggregate of defects) that detracts markedly from the normal appearance, edibility and/or flavour of the individual units or a quantity of the product in general, such as:

- (1) any dark discolouration on the leaves or stem portion that detracts markedly from the normal appearance of the product, and
- (2) insect and/or pathological damage.
- ii. Minor defect means any other defect (or an aggregate of defects) which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of the product, such as:
 - (1) any light discolouration on the leaves or stem that detracts to a lesser extent from the normal appearance of the unit, and
 - (2) fibrous units.

POTATOES SWEET FROZEN

21. Potatoes Sweet

- a. Product Description: Sweet Potato slices consist of:
 - i. sweet potatoes that have been cut at approximately right angles to the longitudinal axis, and
 - ii. such units shall have a thickness of approximately 9,5 mm.
- b. Physical Quality Requirements: Sample size = 30 units.

Quality Factor	Tolerance
Free moisture	5 %
Foreign matter	Nil
E.V.M.:	2 units
Defects: Major defects	3 units
Minor defects	8 units
Total defects	8 units
Colour variation	6 units
Style variation	units

- c. Definitions of Defects:
 - i. Major defect means any defect that detracts markedly from the normal appearance, edibility and/or flavour of the individual units

or a quantity of sweet potatoes in general, such as:

- (1) a serious contrasting discolouration,
 - (2) units with insect and/or pathological damage, and
 - (3) unpeeled areas larger than 36 mm² in total.
- ii. Minor defect means any Other defect which detracts to a lesser extent from the normal appearance, edibility, and/or flavour of the individual units or a quantity of sweet potatoes, such as:
- (1) a less contrasting discolouration,
 - (2) skin remnants smaller than 36 mm² in total area,
 - (3) units with hard pieces, and
 - (4) units which are not firm.

HAWAIIAN MIX FROZEN

22. Hawaiian Mix

- a. Hawaiian Mix consists of the following ingredients:

Ingredients	Mass
Marrows Julienne	32 % by mass
Broccoli Stems Julienne	32% by mass
Carrots Julienne	16% by mass
Pineapple Pieces	12% by Mass
Red Peppers Diced	4 % by Mass
Yellow Peppers Diced	4 % by Mass

- b. The ingredient ratio of any one ingredient may not vary more than 5% by mass.

VEGETABLES MIXED FROZEN

23. Vegetables Mixed

- a. Vegetables Mixed consists of the following ingredients:

Ingredients	Mass
Cut Green Beans 13 mm	30 % by mass
Diced Carrots	30% by mass
Corn Cut	25% by mass
Peas	15 % by Mass

- b. The ingredient ratio of any one ingredient may not vary more than 5% by mass.

PEAS GREEN AND BABY CARROTS MIX FROZEN

24. Peas Green and Baby Carrots Mix

- a. Peas and Baby Carrots Mix consists of:

Ingredients	Mass
Baby Carrots (size fraction 15-22 mm Ø)	40 % by mass
Peas	60 % by Mass

- b. The ingredient ratio of any one ingredient may not vary by more than 5% by mass.

COUNTRY MIX FROZEN

25. Country Mix Frozen

- a. Country Mix consists of the following ingredients:

Ingredients	Mass
Cut Green Beans 26 mm	25 % by mass
Cauliflower 20/40	25 % by mass
Carrot Roundels	25 % by mass
Broccoli Florets 20/40	13 % by mass
Broccoli Stems	12 % by Mass

- b. The ingredient ratio of any one ingredient may not vary more than 5% by mass.

STIR FRY MIX WITH MUSHROOMS FROZEN

26. Stir Fry Mix with Mushrooms

- a. Stir Fry Mix with Mushrooms consists of the following ingredients:

Ingredients	Mass
Leeks. Sliced	40 % by mass
Peas	30% by mass
Red Peppers, Sliced	20% by mass
Mushrooms, Sliced	10 % by Mass

- b. The ingredient ratio of any one ingredient may not vary more than 5% by mass.

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