



Products specification

Organic Sweet Potato

Product: organic sweet potato

Company details:

Organic Cape BV
De oude IJssel 9c
8253 PV Dronten
The Netherlands
+31 85 00 21 020

Ingredients declaration:

Organic Sweet Potato (100%)

Country of Origin:

South-Africa

Microbiological values (end BBD):

Salmonella: absent in 25 gram
E-Coli: <1000 kve/gram
Entrobacteriën: max 100.000 kve/gram
Listeria monocytogenes: max 100 kve/gram

Chemical properties:

Pesticides : o.a. EU 2018/848, 396/2005, 750/2010, 10/2011, 559/2011
Heavy metals, dioxins, PAHs et al. : o.a. EU 2023/915

GMO statement:

The above mentioned product meets the requirements of all relevant EEC directives (EEC nos. 1829/2003 and 1830/2003) regarding GMO labelling. No Genetically Modified Organisms as referred to in EU Regulation 2001/18 are used in the production of the product. The raw materials used to manufacture the product are also non-GMO according to regulation 2001/18. The products are traceable as non-GMO and therefore do not need to be labelled as GMO.

Chemical values:

The above product meets the requirements of Regulation EC 1881/2006

Packing:

Verpakking	Nett weight	Tot weight	Packing Material	L	W	H
Box	6 kg	6308 gr	Corrugated cardboard PE-COAT	400	300	145
EPS154	6kg	6690 gr	HDPE (High Density Polyethylene)	400	300	153
IFCOBLL4314	6kg	6985 gr	PP-CoPo and HDPE	400	300	162
Flowpack	500 gr	516 gr	PP	245	145	65

Storage conditions:

Storage temperature: 14 °C

Nutritional value (nevo-table):

	Per 100 gram
Energy	: 386 kj / 91 kcal
Fats	: 0,3 gram
- Of which saturated fatty acids	: 0,1 gram
Carbohydrates	: 19,7 gram
- Of which sugars	: 5,5 gram
Dietary fibre	: 2,4 gram
Proteins	: 0,7 gram
Sodium	: 40 mg

Allergen- information

Presence/absence of allergens

Legal allergens

- 01. Gluten -
- 02. Crustacean shellfish -
- 03. Egg -
- 04. Fish -
- 05. Groundnuts (Peanuts) -
- 06. Soy -
- 07. Milk -
- 08. Tree Nuts -
- 09. Celery -
- 10. Mustard -
- 11. Sesame -
- 12. Sulfite (E220 t/m E228) -
- 13. Lupine -
- 14. Molluscs -

Additional allergens

- 15. Lactose -
- 16. Cacao -
- 17. Glutamate (E620 t/m E625) -
- 18. Poultry -
- 19. Coriander -
- 20. Corn -
- 21. Legumes -
- 22. Beef -
- 23. Pork -
- 24. Carrot -

+ = contains - = free from ? = may possibly contain traces

Appearance

This product meets UNECE minimum quality specifications:

- intact, tubers with sealed broken or missing tips are not regarded as a defect provided that the break/cut is clean and well cured and measuring no more than a maximum diameter of 25 mm for the elongated shape or 35 mm for the spherical/round shape
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- firm
- clean, that is to say
 - practically free of any visible foreign matter if they are washed
 - practically free of excess dirt and impurities if they are not washed

- practically free from pests
- practically free from damage caused by pests affecting the flesh
- free of abnormal external moisture
- free of any foreign smell and/or taste

The sweet potatoes must be sufficiently developed and display satisfactory maturity. The development and condition of the sweet potatoes must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

Classification

Sweet potatoes are classified in two classes, as defined below:

(i) Class I

Sweet potatoes in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must be fresh in appearance.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape
- slight defects in colouring
- slight fissures or cuts with a maximum depth of 5 mm
- slight skin defects including abrasions, healed bruises, discoloured areas and pest damage on not more than 25 per cent in total of the tuber surface
- skinning of no more than 20 per cent of the tuber surface provided that there are no signs of progressive development
- growth cracks with a depth of not more than 7 mm, a width of not more than 10 mm and not affecting more than 1/2 the length of the sweet potato in aggregate on spherical/round shape or a 1/3 of the length on long shape
- sprouts longer than 5 mm affecting no more than 10 per cent of the sweet potatoes in a lot
- dehydrated tips not longer than 20 mm.

(ii) Class II

This class includes sweet potatoes that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects may be allowed, provided the sweet potatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- fissures or cuts with a maximum depth of 5 mm
- skin defects including abrasions, healed bruises, discoloured areas and pest damage on not more than 50 per cent in total of the tuber surface
- skinning of no more than 25 per cent of the tuber surface provided that there are no signs of progressive development
- growth cracks with a depth of not more than 7 mm, a width of not more than 10 mm and not affecting more than 3/4 of the length of the sweet potato in aggregate
- sprouts longer than 10 mm in not more than 10 per cent of the sweet potatoes in a lot
- dehydrated tips not longer than 25 mm.