



# ARDO SPAIN PRODUCT SPECIFICATION

## PAELLA ARDO (12x750 g)

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Version Number	04

### GENERAL DESCRIPTION

Mix of yellow rice, mussels (without shells), peas, squid rings, chicken breast cubes, raw shrimps, red pepper cut, onion cut, prefried onion cut, seasoned with a paella spice mix.

Ingredients are processed individually from sound raw material and individually quickly frozen.

Then mixed, packed in bags of 750 g, that go through a check-weigher and a metal detector, put in cartons, coded, palletised and stored at - 18 °C or lower temperatures.

### TEMPERATURE OF STORAGE AND TRANSPORT

The temperature of the product shall be -18 °C or lower during storage and transport.

### NET WEIGHT

Nominal weight: 750 g

Tolerable negative error: 15 g.

Tolerable negative error: 30 g.

Below TU1: maximum 2,5 %.

Below TU2: 0%.

### PACKAGING

Low Density Polyethylene-Polypropylene bags and corrugated cardboard box.

Number of bags/carton: 12

Number of cartons/layer: 9

Number of layers/pallet: 7

Number of bags/pallet: 756

Weight/pallet (tare excluded): 567 kg

## **PHYSICAL QUALITY**

Ingredient composition: type and nominal percentages.

Ingredient	Type	Average %
Rice (water, rice, turmeric)	Yellow	49.74
Mussels (mussels, water)	Without shells 15% glazing water 200-300 units/kg	10
Peas		10
Squid (squid, water)	40-60 units/kg 10% glazing water	7.8
Roasted chicken breast (chicken breast, water, salt, sugar, stabilizers E-451i, E- 407)	Cut 14x20 mm approx.	5.04
Raw shrimps (shrimps, water salt)	80/120 units/453 g (without shells) 35% glazing water 2% salt	5.04
Red pepper	Cut 10x10 mm approx.	5.04
Onion	Cut 10x10 mm approx.	3,63
Prefried onion (onion, sunflower oil)	Cut 8x8 mm approx. 5% sunflower oil	2,74
Salt, dried glucose syrup (from wheat), fish powder, lactose, sugar, yeast extract, shrimp powder, fish flavour, colouring: E160c	Powder	0.96
Oil sunflower		0.01

## **ORGANOLEPTIC QUALITY**

Preparation: heat 1-2 tablespoons vegetable oil in a frying pan. Put the desired quantity of product in the frying pan and cook at medium heat during 6 minutes approx, stirring well.

Appearance: Uniform mix of ingredients indicated in the general description.

Flavour: Characteristic of the ingredients of the mix, free from off-flavours or smells.

Texture: Tender, characteristic of the ingredients of the mix.

## **NUTRITIONAL VALUE**

### **Average per 100 g**

Energy :	449 kJ / 106 kcal
Proteins:	6,5 g
Carbohydrates:	17,8 g
Of which sugars:	1,3 g
Fat:	0,8 g
Of which saturated:	0,4 g
Dietary fibre:	0,8 g
Sodium	0,28 g

## **BACTERIOLOGICAL DATA**

<b>PARAMETROS</b>	<b>m</b>	<b>M</b>	<b>n</b>	<b>c</b>	<b>Método analítico</b>
Total count (ufc / g)	500.000	1.000.000	5	2	- Petrifilm plates AC 30°C 48h
<i>E. coli</i> (ufc / g)	10	100	5	2	- Petrifilm plates SEC 44°C 24h
<i>Listeria monocytogenes</i> (ufc / g)	10	100	5	2	- Semi-Fraser 30°C 24h Fraser 30°C 24h , Vidas LMO2

<sup>1</sup> ICMFS: International Commission on Microbiological Specifications for Foods  
Sampling plan based on ICMFS system (1986)<sup>1</sup>

- n = the number of sample units examined from a lot  
m = the microbiological limit which separates good quality from marginally acceptable quality  
M = the microbiological limit which separates marginally acceptable quality from defective quality  
c = the maximum allowable number of results between m and M

## **DECLARATION OF ALLERGENS**

Allergen included in ANNEX IIIa of the directive 2000/13/EG	Present in end product due to ingredients		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	
Gluten		x		x	
Lupin		x		x	
Crustaceans	x		--	--	Shrimps / Shrimps powder
Molluscs	x		--	--	Squid / Mussels
Eggs		x		x	
Fish	x		--	--	Fish powder
Peanuts		x		x	
Soybeans		x		x	
Milk	x		--	--	Lactose powder
Nuts		x		x	
Celery		x		x	
Mustard		x		x	
Sesame		x		x	
Sulphur Dioxide (>10 ppm)		x		x	

## **PESTICIDE RESIDUES AND OTHER CONTAMINANTS**

The product conforms to current European legislation concerning Maximum Residue Levels, Regulation (EC) No 396/2005 and the current European legislation concerning contaminants in foodstuffs, Regulation (EC) No 1881/2006.

## **DECLARATION OF NON-GMO**

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

## **DECLARATION OF NON-IRRADIATION**

Hereby Ardo declares that none of our products, produced, packed, delivered and sold do not contain any ingredients produced, neither direct nor indirect with irradiation technology. The product complies with Directives 1999/2/CE and 1999/3/CE.

## **MARKING**

Packaging to be marked with “lot” and ”Best Before end” as follows:

**Lot coding:** XXYDDDZZ hh:mm, where:

XX relates to the factory

Y relates to the last number of the year of production

DDD relates to the day number in the year

ZZ relates to the line of production

hh:mm relates to the exact time of manufacture in hour and minutes, when applicable, or a letter for the shift identification.

**Shelf life:** Best Before end: MM.YYYY, where:

MM = month    YYYY = year

The shelf life is 24 months from the packing date.

Issued by:    Milagro Aparisi

Approved by: Encarna Gómez

QUALITY ASSURANCE DEPARTMENT