



ARDO PRODUCT SPECIFICATION

Diced onions

Spec ID	AJB610
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GENERAL DESCRIPTION

The IQF onions are prepared from the species *Allium Cepa* by an appropriate freezing process to give free flowing diced onions. The process should ensure stability of colour and flavour. The product is flash-blanching and the product temperature should not be warmer than - 18°C. The specification refers to dices which are 10x10mm. The diced onions should be inspected and metal detected prior to shipment to remove foreign matter.

DEFINITIONS OF DEFECTS

- a) F.M. : This includes any material not derived from the onion plant, nor defined as FEVM. Examples of Foreign Matter includes insects, pieces of insect, wood, glass, stones, metal, snails, slugs etc.
- b) F.E.V.M. : This includes any vegetable matter not derived from the onion plant, and which is non- toxic.
- c) E.V.M. : This includes any vegetable material, other than the onion bulb, which is derived from the onion plant, such as brown scale leaves, but excludes fibrous roots.
- d) Clumps : These are dices which are welded together and cannot be readily separated without causing damage to the dice. The weight of the dice occurring in the clumps shall be recorded and compared with the tolerances in the table. The clumps shall then be used for the assessment of the other defects.
- e) Major Blemishes : A major blemish is a black or brown discoloured area equal to or greater than an equivalent circle 6 mm in diameter, either as a single blemish or an aggregate of blemishes on the same dice.

- f) Total blemishes : Major + minor blemishes
- Minor Blemishes : A minor blemish is a black or brown discoloured area equivalent to a circle of between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same dice. Blemishes less than 2mm in diameter shall be ignored.
- g) Colour variants : These are dice which are conspicuously different in colour from the majority of the sample. Variants include any slice with purple coloration or noticeable grey tints, and very deep yellow or deep green dice.
- h) Fibrous root : These are dice with tough stem or fibrous roots attached.
- i) Oversize : >15 mm
- j) Undersize : < 8 mm

TOLERANCES OF DEFECTS

Max per 1000 g

- a) Nil
- b) 0 pc
- c) 1 pc
- d) 20 g

Max per 250 g

- e) 4 pcs
- f) 12 pcs
- g) 2,5 g
- h) 4 pcs
- i) 2,5 g

Max per 500 g

- j) 50 g

NUTRITIONAL VALUE Average per 100 g**%RI***

Energy	: 173 kJ / 41 kcal	2,1%
Fat	: 0,2 g	0,3%
Saturated fat	: traces	<0,1%
Carbohydrates	: 7,8 g	2,6%
Sugar	: 5,5 g	6,1%
Proteins	: 1,3 g	2,6%
Fibres	: 1,4 g	5,6%
Salt	: 0,008g	0,1%

*RI: Reference intake of an average adult (8400kJ/2000kcal).

DECLARATION OF ALLERGENS

Allergen included in ANNEX IIIa of the directive 2000/13/EG	Present in end product due to ingredients		Nature of the constituent	Unintended presence	
	YES	NO		YES	NO
Gluten		x			x
Crustaceans		x			x
Eggs		x			x
Fish		x			x
Peanuts		x			x
Soybeans		x			x
Milk		x			x
Nuts		x			x
Celery		x			x
Mustard		x			x
Sesame		x			x
Sulphur Dioxide (>10 ppm)		x			x
Lupine		x			x
Molluscs		x			x

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.

CHEMICAL DATA

Pesticide residue

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

Declaration on heavy metals

We hereby declare that all products ,supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

BACTERIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	500.000 / g	1.500.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Listeria monocytogenes	10/ g	100 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT