



ARDO PRODUCT SPECIFICATION

White Asparagus centercuts

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GENERAL DESCRIPTION

IQF White Asparagus Centercuts shall be prepared from fresh, clean, sound asparagus by cleaning, processing, blanching, cooling and freezing in accordance with good commercial practice. The centercuts should possess a clear, delicate, natural flavour of asparagus and no off flavours present. The skin must also be tender.

Size: diameter :10-16 mm
length : 20-40 mm.

DEFINITION OF DEFECTS

- a) F.M. : any material not derived from the asparagus plant such as insects, wood, metal, paper, plastic, toxic vegetable matter that would render the product unacceptable.
- b) F.E.V.M plant : this includes any vegetable matter not derived from the asparagus and which is non-toxic.
- c) E.V.M. : any harmless vegetable matter derived from the asparagus plant, but excluding the tips and cuts
- d) Gross Blemishes : insect infestation, rotten area, blemish or other sorts affecting more than 6 mm.
- e) Major Blemishes : discoloration, insect infestation, or rotten area affecting 3 - 6 mm the unit of asparagus.
- f) Minor Blemishes : any of the above major blemishes affecting < 3 mm of the unit of the asparagus.
- g) Damages : units that are not whole or complete through natural, mechanical or other damages.

- h) Oversize : centercuts that are longer than 40 mm or wider than 16 mm.
 Undersize : cuts that are shorter than 20 mm or thinner than 10 mm.
 Diameter of the cuts is always measured with round hole graders.
- i) Colour variants : Pieces that are conspicuously different in colour than the natural colour
 of the variety or varieties used as per contract.

TOLERANCES OF DEFECTS On 100 pcs

- a) Nil
- b) Nil
- c) Nil
- d) Nil
- e) 3 pcs
- f) 4 pcs
- d+e+f) 5 pcs
- g) 3 pcs
- h) length < 20 mm : 5 pcs
 length > 40 mm : 5 pcs
 diam. < 10 mm: 10 pcs
 diam. > 16 mm: 10 pcs
 diam. 10 – 16 mm: min. 80 pcs
- i) 3 pcs

NUTRITIONAL VALUE Average per 100 g

%RI*

Energy	: 119 kJ / 28 kcal	1,4%
Fat	: 0,6 g	0,9%
Saturated	: 0,1 g	0,5%
Carbohydrates	: 2,0 g	0,7%
Sugar	: 1,9 g	2,1%
Proteins	: 2,9 g	5,8%
Fibres	: 1,7 g	6,8%
Salt	: 0,003 g	0,0%

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

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