



## ARDO PRODUCT SPECIFICATION

### Whole White Asparagus medium

Spec ID	ASP310
Date of first issue	13/06/2002
Date of revision	04/12/2014
Version Number	013

#### **GENERAL DESCRIPTION**

The quick frozen Asparagus consists of sound, fresh, clean, healthy shoots of the Asparagus plant *Asparagus officinalis*. The product should not be warmer than -18°C. The asparagus shoots have to be practically free from defects and to possess a very good uniformly white-yellow colour, without green colour on tops. Blanched to peroxidase negative.

Size: Medium: diameter :12-16 mm  
length : 17cm

#### **DEFINITION OF DEFECTS**

- a) F.M. : any material such as insects, wood, metal, paper, plastic, toxic vegetable matter that would render the product unacceptable.
- b) F.E.V.M : any vegetable matter not derived from the asparagus plant and which is non-toxic.
- c) E.V.M. : any harmless vegetable matter other than the Asparagus
- d) Gross blemishes : insect infestation, rotten area, blemish or other sorts affecting more than 6 mm.
- e) Major Blemishes : as for gross affecting 3 - 6 mm the unit of asparagus.
- f) Minor Blemishes : as for gross, but 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 : Spears that are longer than 180mm or wider than 16 mm.  
 Undersize : Spears that are shorter than 160 mm or thinner than 12 mm. Diameter of the spears 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 Max per 100 pcs**

- a) Nil
- b) Nil
- c) Nil
- d) Nil
- e) 3 pcs
- f) 4 pcs
- g) 3 pcs
- h) length < 160 mm : 5 pcs  
 length > 180 mm : 5 pcs  
 diam. < 12 mm : 10 pcs  
 diam. > 16 mm : 10 pcs  
 diam. 12 – 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 fat	: 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%

\*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