



# ARDO PRODUCT SPECIFICATION

## Cut wax beans

Spec ID	BBW810
Date of first issue	05/12/2014
Date of revision	
Version Number	001

### GENERAL DESCRIPTION

The whole wax beans are topped, not overripened and conformably to the characteristics of the varieties proceeding from the genus Phaseolus Lunatus. After topping they are cut at size length approx. 4 cm, blanched, cooled and IQF deepfrozen.

### DEFINITION OF DEFECTS

- a) F.M. : such as wood, stones, glass, insects, ...
- b) E.V.M. Major : - large piece of stalk from the main stem, unconnected "T" pieces, and part "T" pieces, or unsnibbed beans, where the stalk continues to, and includes the first knuckle.
- c) E.V.M. Minor : this includes any unsnibbed beans (stem ends) with no knuckle or "T" pieces attached, or any pieces of leaf..
- d) long pieces > 8 cm
- e) Major blemish : caused by insects, disease or mechanics, also black discolouration, windrub, high oxidation or other discoloured areas greater than 6 mm length.
- f) Minor blemish : with damaged areas between 2-6 mm (see point higher) - blemish lower than 2 mm are to be ignored.
- g) Total blemish : e + f
- h) Discolouration : suspect colour not conformably to the normal colour of the rest of the sample.
- i) Damaged : mechanical damaged
- j) Over-under size/length : length < 25 mm  
length > 50 mm

k) Oversize/diameter : diameter > 9 mm

l) Strings : Strings are strong unbreakable threads over the entire length of the bean. These strings should not be confused with fine weak threads.

m) Grains : Take 100 g beans, take out the grains and determine the % grains by weight

### **TOLERANCES OF DEFECTS**

#### **Max per 1000 g**

a) Nil

b) 2 pcs

c) 5 pcs

#### **Max per 500 g**

d) 6 pcs

e) 15 pcs

f) -

g) 35 pcs

h) 40 g

i) 15 pcs

j) 100 g

k) 100 g

#### **Max per 250 g**

l) 2.5 g

#### **Max per 100 g**

m) 16%

<b><u>NUTRITIONAL VALUE</u></b>	<b>Average per 100 g</b>	<b><u>%RI*</u></b>
Energy	: 166 kJ / 39 kcal	2,0%
Fat	: 0.2 g	0,3%
Saturated fat	: 0.0 g	0,0%
Carbohydrates	: 6.4 g	2,1%
Sugar	: 1.2 g	1,3%
Fibres	: 3.0 g	12,0%
Proteins	: 1.5 g	3,0%
Salt	: 0,023 g	0,4%

\*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