



ARDO PRODUCT SPECIFICATION

Flageoletbeans

Spec ID	BFL610
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GENERAL DESCRIPTION

Quick frozen flageoletbeans are prepared from fresh, sound, healthy dehusked flageoletbeanplants of the genus *Phaseolus vulgaris* L. cv. flageolis.
The product temperature should not be warmer than - 18°C.

Diameter : < 9,5 mm

DEFINITION OF DEFECTS

- a) F.M. : This includes any material not derived from the bean plant or defined as E.V.M., such as insects, pieces of insects, wood, glass, stones, metal, toxic berries, snails, slugs or any other material which will render the product unacceptable.
- b) E.V.M. : This includes any vegetable matter from the flageolet beans plant (stems or leaves)
- c) F.E.V.M. : Every vegetable matter not derived from the flageolet beans plant.
- d) Colour variants : suspect colour not conformably to the normal colour of the rest of the sample.
- e) Mechanical damage : Beans which have been physically crushed, damaged or broken by mechanical means.
- f) Blemishes and dried-up flageoletbeans.
- g) Damaged beans : These are beans which are not whole and complete, such as separate broken or whole cotyledons and loose skins.

TOLERANCES OF DEFECTS Average per 500 g

- a) NIL
- b) 6 pcs
- c) NIL
- d) 25 g
- e) 60 g
- f) 10 g
- g) 25 g

NUTRITIONAL VALUE Average per 100 g %RI*

Energy	: 384 kJ / 91 kcal	4,8%
Fat	: 0,6 g	0,9%
Saturated	: 0,1 g	0,5%
Carbohydrates	: 10,3 g	3,9%
Sugar	: 1,2 g	1,4%
Proteins	: 7,9 g	15,8%
Fibres	: 6,5 g	26,0%
Salt	: 0,020 g	0,3%

*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