

ARDO PRODUCT SPECIFICATION

| Whole beans extra fine | | | | | |
|------------------------|------------|--|--|--|--|
| Spec ID | BH1610 | | | | |
| Date of first issue | 14/05/2002 | | | | |
| Date of revision | 26/09/2014 | | | | |
| Version Number | 014 | | | | |

GENERAL DESCRIPTION

The quick frozen whole beans are prepared from fresh, clean, healthy bean-plants of the genus Phaseolus Vulgaris L.

The product should not be warmer than -18°C. The whole beans have to be practically free from defects, and to possess a very good greenish colour, a good flavour and texture.

The whole beans should be uniformly from colour, not fibrous, not misshaped or damaged, free from windrub and free from foreign additives or foreign materials. Size: < 6.5 mm. 80 % have to be of the declared size.

DEFINITION OF DEFECTS

a) F.M. : This includes any material not of vegetable origin. Examples of FM

includes insects, pieces of insects, wood, glass, stones, metal, toxic

berries, snails, slugs etc.

b) F.E.V.M. : This includes any vegetable material not derived from the bean plant,

which is non toxic.

c) E.V.M. : This includes any vegetable material, other than the bean pod which is

derived from the bean plant, such as pieces of stalk, unsnibbed stalk

ends, etc. EVM is divided into Major EVM and Minor EVM.

1) Major: this includes any large piece of stalk from the main stem, unconnected "T" pieces, and part "T" pieces, or any unsnibbed beans, where the stalk continues to, and

includes the first knuckle.

2) Minor: this includes any unsnibbed beans (stem ends) with no

knuckle or "T" pieces attached, or any pieces of leaf..

d) Broken beans : A broken bean is one which is less than 40 mm.

e) Blemishes

- : 1) Major blemishes: This includes units which are blemished to the extent that the area affected is greater then an equivalent circle of 6 mm in diameter or length, either as a single blemish, or an aggregate of blemishes.
- 2) Minor blemishes: This includes units which are blemished to the extent that the area affected is at least equivalent to a circle of 2 mm in diameter, either as a single blemish, or an aggregate of blemishes. Blemishes totalling less than an equivalent circle of 2 mm shall be ignored.
- 3) Total blemishes: Major + minor blemishes

f) Mechanical damage: Only to verify if general impression has been affected, due to

mechanical damage or badly cut pieces.

g) Strings : Strings are strong unbreakable threads over the entire length of the

bean. These strings should not be confused with fine weak threads.

h) Colour variants : This refers to units which are conspicuously different in colour from

the normal green of the rest of the sample.

i) Diameter : (On defrosted product)

Oversize: > 6.5 mm

j) 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) Nil

c) major: 2 pcs minor: 5 pcs

Max per 500 g

- d) 125 g
- e) 1) 10 pcs
 - 3) 30 pcs
- f) 15 pcs
- g) 5 g
- h) 40 g
- i) 75 g

<u>Max per 100 g</u>

j) 9 %

| NUTRITION | <u>%RI</u> * | |
|------------------|---------------|--------|
| Energy | : 142 / 34cal | 1,7% |
| Fat | : 0.1g | 0,2% |
| Saturated | : traces | < 0.1% |
| Carbohydrates | : 4.4g | 1,5% |
| Sugar | : 2.1g | 2,3% |
| Proteins | : 1.8g | 3,6% |
| Fibres | : 4.1g | 16,4% |
| Salt | : 0,020g | 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 | | X | | | X |
| (>10 ppm) | | | | | |
| 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 gentechnology 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