



ARDO PRODUCT SPECIFICATION

Sliced Mushrooms

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GENERAL DESCRIPTION

The quick frozen mushrooms are prepared from fresh, clean, healthy mushrooms of Paris from the cultivated varieties *Agaricus bisporus* or *Psalliota bispora*. The mushrooms are carefully cleaned, sliced and IQF frozen until -18°C .

Head of the mushroom: 20-45 mm

Thickness: 7 mm \pm 1 mm

Length of stem: 10 to 20 mm

The product has to contain more than 50% of profiles (see definition of defects)

DEFINITION OF DEFECTS

- a) F.M. : any material not derived from the plant such as wood, stones, glass, insects, paper, metal, plastic, toxic, that would render the product unacceptable.
- b) E.V.M : extraneous vegetable matter. This includes any vegetable material other than the mushrooms.
- c) Sandy stems : Presence of sand on the base of the mushroom.
- d) Clumps : 3 or more pieces welded together such that can not be separated without damage.
- e) Profiles : Slices of mushrooms which are vertical cut:
- whole slices (stem and head are not broken)
 - slices of which the head and stem are not broken for more than $\frac{1}{4}$ of the surface
 - slices which contain lamella whether or not over the whole length

- f) Breakage : Pieces of the mushrooms smaller than 10 mm in all dimensions
- g) Colour variations : When slices have a discolouration > 50% of the surface or when a part of the lot has a clear discolouration compared to the colour of the whole lot.
- h) Long stems : stem is longer than the half of the diameter of the mushroom head
- i) Open head : mushrooms of which the pellicle is cracked on the exterior and the lamellae are visible.
- j) Thickness : < 5 and > 7mm
- k) Spots : dark spots > 6 mm
- l) Oversize : > 45 mm
- m) Weight loss during defrosting : 100 g mushrooms in ½ l boiling water during 20 sec leak out on a sieve during 2 min.

TOLERANCES OF DEFECTS

Max per 1000 g (on frozen product)

- a) 0 pcs
- b) 0 pcs
- c) 1 pcs
- d) 70 g

Max per 250 g (on frozen product)

- e) min.125g
- f) 25 g
- g) 2.5 g
- h) 12.5 g
- i) 25g
- j) 12.5 g
- k) 12.5 g
- l) 12.5 g

m) max. 35 % weight loss

<u>NUTRITIONAL VALUE</u> Average per 100 g		<u>%RI*</u>
Energy	: 65kJ / 16 kcal	0.8%
Fat	: 0.5 g	0,7%
Saturated	: 0.1 g	0,5%
Carbohydrates	: 0.4 g	0,2%
Sugar	: 0.2 g	0,2%
Fibres	: 1.1 g	4,4%
Proteins	: 1.8 g	3.6%
Salt	: 0.013 g	0,2%

*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 gencechnology 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	1.000.000 / g	5.000.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	5.000 / g	20.000 / g
Listeria monocytogenes	10/ g	100 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT