



ARDO PRODUCT SPECIFICATION

Diced Courgettes

Spec ID	COB810
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GENERAL DESCRIPTION

The diced courgettes are prepared from fresh, clean, healthy courgettes of the genus Cucurbita pepo L.

Frozen free flowing diced courgettes, which should possess a clean, delicate, natural flavour of courgette, with no taints or off flavours present.

With mild to dark bright green skins and creamy white flesh.

The texture should be informly firm but tender flesh and skins.

Temperature should not be warmer than -18°C.

The product is flash-blanched.

Size: 10x10mm.

DEFINITION OF DEFECTS

- a) F.M. + F.E.V.M : such as insects, wood, glass, stones, ... or any vegetable material other than the courgette plant
- b) E.V.M : this includes any vegetable material , which is derived from the courgette plant, either attached or unattached.
- c) Clumps : 3 or more clumped together, cannot separate without damage.
- d) Major blemishes : discoloured areas greater than 6 mm diameter.
- e) Minor blemishes : discoloured areas lower than 6 mm diameter and greater than 2mm..
- f) Oversize : as from 15mm in any dimension.
- g) Undersize : < 6x6mm

TOLERANCES OF DEFECTS

Max per 1000 g

- a) Nil
- b) 1 pc
- c) 60 g
- d) 8 pcs
- e) 12 pcs
- f) 75 g
- g) 100 g

<u>NUTRITIONAL VALUE</u>	Average per 100 g	<u>%RI*</u>
Energy	: 83 kJ / 20 Kcal	1,0%
Fat	: 0.4g	0,6%
Saturated	: 0.1 g	0,5%
Carbohydrates	: 1.8 g	0.6%
Sugar	: 1.7g	1,9%
Proteins	: 1.8 g	3,6%
Fibres	: 0.9 g	3,6%
Salt	: 0.003 g	0.0%

*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	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