



ARDO PRODUCT SPECIFICATION

Chinamix

Spec ID	MCH310
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Version Number	006

COMPOSITION

Cut white cabbage	: 27 %
Bamboo strips	: 20 %
Black fungus	: 11 %
Cut leeks 40/60 green	: 10 %
Green peppers strips	: 10 %
Red pepper strips	: 10 %
Diced onions	: 8 %
Peapods	: 4 %

White cabbage, cut leeks, black mushrooms are unblanched.
The other ingredients are blanched.

NUTRITIONAL VALUE Average per 100 g %RI*

Energy	: 148 kJ / 35 kcal	1,7%
Fat	: 0,26 g	0,4%
Saturated fat	: 0,04 g	0,2%
Carbohydrates	: 4,6 g	1,5%
Sugars	: 3,6 g	4,0%
Proteins	: 2,6 g	5,3%
Salt	: 0,01g	0,2%
Fibres	: 1,8 g	7,3%

*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.

BACTERIOLOGICAL DATA

	n	c	m	M
Aerobic plate count	5	2	500.000 / g	1.500.000 / g
Total Coliforms	5	2	1.000 / g	10.000 / g
E. Coli	5	2	10 / g	100 / g
Yeasts and moulds	5	2	1.000 / g	5.000 / g
Staphylococcus Aureus	5	1	10/ g	100/ g
Listeria monocytogenes	5	1	10/ g	100 / g
Salmonella (25 g)	5	0	Absent / 25 g	Absent / 25 g

Sampling plan based on ICMFS system (1986)¹

$n =$ the number of sample units examined from a lot

$m =$ the microbiological limit which separates good quality from marginally acceptable quality

$M =$ the microbiological limit which separates marginally acceptable quality from defective quality

$c =$ the maximum allowable number of results between m and M

QUALITY ASSURANCE
DEPARTMENT

¹ ICMFS: International Commission on Microbiological Specifications for Foods.