

	ARDO PRODUCT SPECIFICATION
Garden Peas / Baby carrots	
Spec ID	MK4610
Date of first issue	4/06/2002
Date of revision	08/12/2014
Version Number	0011

COMPOSITION

Garden peas : ca. 45 %
 Baby carrots : ca. 55 %

They are all blanched

DEFINITION OF DEFECTS

- a) F.M. : not vegetable material such as wood, glass, stones, insects, a.s.o.
- b) F.E.V.M. : other vegetable matter as from peas or carrots.
- c) E.V.M. : this includes any vegetable material, other than carrot root or pea seeds, which is derived from the carrot/pea plant

Quality checks on peas (200g)

- d) Splits and skins/crushed: this includes
 - i) peas where a whole cotyledon or large part of a cotyledon has been separated
 - ii) separate whole cotyledons
 - iii) loose skins or pieces of skin
 - iv) peas totally crushed
- e) Kakhi and sour: these are peas which are kakhi in colour, and/or which may display a sour taste or odour as result of disease and/or serious delay in processing. This includes kakhi skins or separate kakhi cotyledons, from process mishandling
- f) Blemished : peas which are stained or spotted, seriously blemished, insect damaged peas, seriously shrivelled peas or seed peas

g) Blonds/white : these are edible peas, which are completely yellow or white. This does not include sour or rotten peas.

h) Pale: these are peas where more than one third of the surface noticeably lacking in green colour, but remainder of the surface retains a tinge of green when compared with the rest of the sample.

Quality checks on carrots (100 pcs)

i) Major blemishes : seriously discoloured area (black top) or affected area + 6 mm (caused by insects or disease).

j) Badly peeled : pieces of skin > 6 mm area.

k) Minor blemishes : idem as major, but area of 3-6mm

l) Total blemishes : major blemish + badly peeled + minor blemish

m) Green collars : green blemish > 2mm thick

n) cracked : clean crack larger than half the length of the carrot or with a fissure aperture wider than 2 mm

o) Damaged : this is a root has been crushed by mechanical or natural means and which has been seriously deformed.

TOLERANCES OF DEFECTS

Average per 1000 g mixture

a) 0 pc

b) 0 pc

c) 1 pc

Average per 200 g peas

d) 5 %

e) 0 pc

f) 2 pc

g) 1 pcs

h) 10 pcs

Average per 100 pcs carrots

- i) 3 pcs
- j) 4 pcs
- k) -
- l) 10 pcs
- m) 3 pcs
- n) 10 pcs
- o) 5 pcs

<u>NUTRITIONAL VALUE</u> Average per 100 g		<u>%RI*</u>
Energy	: 175 Kj / 42 Kcal	2.1%
Fat	: 0.63 g	1.0%
Saturated fat	: 0.15 g	0.7%
Carbohydrates	: 4.8 g	1.6%
Sugars	: 3.6 g	4.0%
Fibres	: 3.3 g	13.2%
Proteins	: 2.6 g	5.2%
Salt	: 0.03 g	0.6%

*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

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	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

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