



## ARDO PRODUCT SPECIFICATION

### **KRO Mix**

Spec ID	MKR610
Date of first issue	09/09/2014
Date of revision	24/10/2014
Version Number	002

### COMPOSITION

Sugar snap peas	25 %
Cauliflower florets	25 %
Yellow cleaved carrots	25 %
Orange cleaved carrot	25 %

<u>NUTRITIONAL VALUE</u>	<b>Average per 100g</b>	<u>%RI*</u>
Energy	: 31 kcal / 130 kJ	1.6%
Fat	: 0,5 g	0,7%
Saturated fat	: 0,1 g	0,5%
Carbohydrates	: 3.9 g	1,5%
Sugar	: 3,4 g	3,8%
Fibres	: 1.9 g	7.7%
Proteins	: 1.9 g	3.8%
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 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	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