

ARDO PRODUCT SPECIFICATION

Soup vegetables				
Spec ID	MSO610			
Date of first issue	22/05/2002			
Date of revision	14/10/2014			
Version Number	013			

COMPOSITION

Carrots	: ca. 25 %
Leeks green	: ca. 18 %
Cauliflower	: ca. 14 %
Cut celery	: ca. 12 %
Diced turnip	: ca. 8 %
Cut beans	: ca. 7 %
Diced celeriac	: ca. 7 %
Medium garden peas	: ca. 6 %
Salsify pieces	: ca. 3 %

Leeks green and cut celery are unblanched.

The other ingredients are blanched.

NUTRITION	AL VALUE	Average per 100 g	<u>%RI*</u>
Energy	: 139 kJ / 33 k	ccal	1,4%
Fat	: 0,5 g		0,7%
Saturated fat	: 0,1 g		0,4%
Carbohydrates	: 3,3 g		1,1%
Sugars	: 2,3 g		2,5%
Fibres	: 2,4 g		9,6%
Proteins	: 1,6 g		3,2%
Salt	: 0,06g		1,0%

^{*}RI: Reference intake of an average adult (8400kJ/2000kcal).

DECLARATION OF ALLERGENS

Allergen included in ANNEX IIIa of the directive 2000/13/EG	Present product ingred		Nature of the constituent	Unintende	d 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		Celery and celeriac	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 gentechnology 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

	m	M
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