M R NLIZ	PACKING SPECIFICATION				
	Article:	Italian Grill			
	Brand:	Ardo			
	Format:				
ESP_AC187	1st Emission:	Revision: 5			
	21/02/2008	Date: 23/05/2014			
Products' Definition					

Mix of grilled vegetables: potato round slices, courgette round slices (crinkle cut), aubergine round slices (crinkle cut), cut onion, cut green, red and yellow peppers.

Ingredients are processed individually from sound, firm raw material and individually quick frozen. The ingredients are mixed, packed in bags that are coded, goes through a metal detector, are weight controlled, put in cartons, palletised and stored at -18°C or lower temperatures.

Consumption instrutions:

Heat a spoon of oil in a frying pan, introduce 250 g of frozen product and stir fry for 5 to 7 minutes at medium heat. Alternative: put the frozen product and two spoons of oil in a plate under lid directly in the microwave at the higher temperature for 5 to 7 minutes.

		C	omposition					
Sample								
Grilled Potato Extra	Round slices,	Round slices, thickness 5-8 mm, diameter 30-50 mm						
Grilled Courgette Extra	Round slices (crinkle cut), th	ickness 8-10) mm, diamet	er 30 - 50 m	n	20%	
Fried Aubergine	Round slices (crinkle cut), th	ickness 9-10) mm, diamet	er 25 - 70 m	m	20%	
Grilled Onion Extra	Cut 20x20 mr	Cut 20x20 mm						
Grilled Red Pepper Extra	Cut 20x20 mr	n					10%	
Grilled Yellow Pepper Extra	Cut 20x20 mr	Cut 20×20 mm						
Grilled Green Pepper Extra	Cut 20x20 mm						10%	
		Caracterís	ticas Organ	olépticas				
Apperance	Uniform mix of ingredients indicated in composition.							
Flavour	Characteristic of the ingredients of the mix, free from off-flavours or smells.							
Texture	Characteristic of the ingredients of the mix.							
		-	ens Declara					
Allergen	Present in end product due to ingredients		Present in factory Possibility of trace in end product		Allergen is present in:			
	YES	NO	YES	NO	YES	NO		
Gluten		X		Х		Х		
Crustaceans		X		Х		х		
Molluscs		X		Х		х		
Eggs		X		Х		х		
Fish		X		Х		х		
Peanuts		Х		Х		Х		
Soybeans		Х	Х			Х	Soybeans	
Milk		Х		Х		Х		
Nuts		Х		Х		Х		
Celery		X	Х			Х	Celery	
Mustard		X		Х		Х		
Lupine		X		Х		Х		
Sesame		x		Х		Х		
Sulphur Dioxide (>10ppm)		x		x		x		

		Microbiologic Specifica	tions					
		Standard (cfu/g)		Ma×imum (cfu/g)				
тус	500,000 1.500,000							
Enterobactereaceae	1,000 10,000							
E. coli		10		100				
Salmonella	Absent in 25 g							
L monocytogenes	10 100							
Yeasts & Moulds		1.000		5.000				
	Legal Specification							
Pesticides								
Heavy Metals	EU Legislation							
		Nutritional Values in 1	00 g					
Energy	74 kcal / 31		•					
Proteins	1,8 g							
Carbohydrates	11,4 g							
Sugars	3,6 g							
Fat	2,4 g							
Saturated fat	0,2 g							
Fibre	3,0 g							
Sodium	0,01 g							
Packing Codification								
<u>Shelf life:</u> Best before end: MM/AA MM - Month AAAA - Year The shelf life is 24 months from the								
Elaborado por: Susana Neves Assistente Controlo de Qualidade	Ka	erificado por: nrina Losacco esponsável de Qualidade		Aprovado por: Isabel Martins Directora Comercial				