

# PRODUCT SPECIFICATION



Nr.: 5PR052-H  
dd.: 15-10-2013  
Rev.:  
page 1 van 4

Creamed leek

## General Information

<b>PRODUCER:</b>	Ardo B.V.				
<b>ADDRESS:</b>	Industrieweg 9-11 Postbus 7 4880 AA Zundert The Netherlands				
<b>E-MAIL</b>	info@ardobv.nl	<b>TEL</b>	076 599 99 99	<b>FAX</b>	076 599 99 01

## Product composition

Ingredients:	%	Breakdown/Description:	ORIGIN	ALLERGENS
leek	72		NDL	-
cream	20	pasteurized, fat content 20%	NLD	milk, lactose
water	4,5		NLD	-
vegetable oil	1,8	rapeseed oil	NLD	-
rice starch	0,9		BEL	-
salt	0,6		BEL	-
thickeners	0,1	guar gum (E 412), xanthane gum (E 415)	NLD	-
natural flavour	0,02	salt, pepper extract	BEL	-
natural flavour	0,02	salt, nutmeg extract	BEL	-
flavouring	0,02	salt, flavouring, natural flavouring	CHE	egg

**Ingredients:** leek (72%); **cream** (20%); rapeseed oil; rice starch; salt; thickeners: guar gum, xanthan gum; natural flavouring; flavouring (contains **egg**);

## Process / product description

Cut (10 mm), washed, blanched, cooled leek mixed with cream sauce and frozen (72% leek en 28% cream sauce).

## Organoleptic characteristics

Appearance cooked	Green and white leek pieces in a creamy sauce
Sense of smell	Dominate aroma of leek, absent of off odours.
Taste	Predominately leek flavour with the presence of cream and seasoning. No off flavours present.
Structure	Firm leeks to yield to the bite, which sauce has been bound slightly, with creamy texture. Not thick or lumpy.

## Shelf Life

24 months from date of packing.  
Product to be kept frozen at -18°C

# PRODUCT SPECIFICATION



Nr.: 5PR052-H  
dd.: 15-10-2013  
Rev.:  
page 2 van 4

**Creamed leek**

## Chemical specification

Sand	: Max. 0,1%	Total fat	: 5,93% ± 0,4%
Peroxidase	: Negative	Milk fat	: 4,00% ± 0,4%
		Salt	: 0,71% ± 0,1%

## Physical specification

All figures are maximum tolerances in pieces or % by weight.

### Sample 500 g

F.M.	: 0
E.V.M.	: 2
Defects	: max. 2%
Pieces > 2X size white leek	: max. 3%
	: min. 90%

### Definitions

F.M.	: All materials other than the product such as stones, wood, insects
E.V.M.	: All vegetable materials, excluding parts of the leek plant
Defects	: Any discoloration, which clearly affects the quality and with a diameter or length larger than 6 mm

## Microbiological Specification

	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
Yeast and Moulds	1.000/ g	5.000/ g
Listeria Monocytogenes	10/ g	100/ g
Salmonella	Absent / 25 g	

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

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

## Nutritional Information per 100 g (NEVO-tabel voed5)

Average Nutritional values		200 g. Portion		RI* per Portion		Reference intake	
	100g						
<b>Energy</b>	<b>350</b>	kJ	<b>700</b>	kJ	8,3	%	8400
	<b>84</b>	kcal	<b>169</b>	kcal	8,4	%	2000
<b>Fat</b>	<b>5,9</b>	g	<b>11,8</b>	g	16,9	%	70
<b>of which saturated fat</b>	<b>4,0</b>	g	<b>8,0</b>	g	40,0	%	20
<i>Mono unsaturated fat</i>	1,2	g	2,4	g			
<i>Poly unsaturated fat</i>	0,8	g	1,6	g			
<b>Carbohydrates</b>	<b>5,0</b>	g	<b>10,0</b>	g	3,8	%	260
<b>of which sugars</b>	<b>3,5</b>	g	<b>7,0</b>	g	7,8	%	90
<i>Polyols</i>	0,0	g	0,0				
<i>Starch</i>	1,5	g	3,0	g			
Fibre	1,8	g	3,6	g	14,4	%	25
<b>Protein</b>	<b>1,9</b>	g	<b>3,8</b>	g	7,6	%	50
<b>Salt</b>	<b>0,71</b>	g	<b>1,42</b>	g	23,7	%	6
Sodium	0,28	g	0,57	g	23,7	%	2,4
Cholesterol	12,1	mg	24,2	mg			
Source : NEVO-table		*Reference intake for an average adult (2000 kcal)					

# PRODUCT SPECIFICATION



Nr.: 5PR052-H  
dd.: 15-10-2013  
Rev.:  
page 3 van 4

Creamed leek

## Presence of allergens

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and Recipe without) (K)	Unknown (O)
<b>Legal allergens</b>						
1.1	UW	Wheat	Z			
1.2	NR	Rye	Z			
1.3	GB	Barley	Z			
1.4	GO	Oats	Z			
1.5	GS	Spelt	Z			
1.6	GK	Kamut	Z			
1	AW	(*) <i>Gluten</i>	Z			
2.0	AC	Crustaceans	Z			
3.0	AE	Egg		M		
4.0	AF	Fish	Z			
5.0	AP	Peanuts	Z			
6.0	AY	Soy	Z			
7.0	AM	Cow's milk		M		
8.1	SA	Almonds	Z			
8.2	SH	Hazelnuts	Z			
8.3	SW	Walnuts	Z			
8.4	SC	Cashews	Z			
8.5	SP	Pecan nuts	Z			
8.6	SR	Brazil nuts	Z			
8.7	ST	Pistachio nuts	Z			
8.8	SM	Macadamia/ Queensland nuts	Z			
8	AN	(*) <i>Nuts</i>	Z			
9.0	BC	Celery	Z			
10.0	BM	Mustard	Z			
11.0	AS	Sesame	Z			
12.0	AU	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO <sub>2</sub>	Z			
13.0	NL	Lupin	Z			
14.0	UM	Molluscs	Z			
<b>Additional allergens</b>						
20.0	ML	Lactose		M		
21.0	NC	Cocoa	Z			
22.0	MG	Glutamate (E620 – E625)	Z			
23.0	MK	Chicken meat	Z			
24.0	NK	Coriander	Z			
25.0	NM	Corn/ maize	Z			
26.0	NP	Legumes	Z			
27.0	MC	Beef	Z			
28.0	MP	Pork	Z			
29.0	NW	Carrot	Z			

(\*) Only to be used in case of cross contamination

# PRODUCT SPECIFICATION



Nr.: 5PR052-H  
dd.: 15-10-2013  
Rev.:  
page 4 van 4

Creamed leek

## GMO-Declaration

Hereby ARDO B.V. declares, that the above product complies with the European Regulation (EG) Nr. 1829/2003 and 1830/2003, and therefore is suitable for trading.

ARDO B.V. will also imply all future European and National laws regarding genetically modified foodstuffs.

Date: **15-10-2013**

Stamp and signature

ARDO B.V.  
Industrieweg 9-11 - Postbus 7  
4880 AA ZONDERT  
Tel.: (076) 5 999 999 - Fax: (076) 5 999 911  
*p/o L. VISSERS*