



ARDO PRODUCT SPECIFICATION

Yellow Pepper 10x10

| | |
|---------------------|------------|
| Spec ID | PJB810 |
| Date of first issue | 29/06/2001 |
| Date of revision | 08/12/2014 |
| Version Number | 012 |

GENERAL DESCRIPTION

The diced peppers are prepared from fresh , clean healthy yellow peppers , derived from the genus Capsicum annuum L.

The diced yellow peppers are blanched.

The product is IQF frozen and should not be warmer than -18°C.

Cut size : 10 / 10 mm

DEFINITIONS OF DEFECTS

- a) Clumps : 3 or more pieces not separable without damage.
- b) F.M. : Any material such as wood, stones, glass, insects, ...
- c) F.E.V.M. : This includes any vegetable material not derived from the pepper plant, and which is non-toxic.
- d) E.V.M. : This includes any extraneous vegetable material, other than diced pepper, which is derived from the pepper plant:
 - i) Leaves and leaf pieces greater than 6 mm in the largest dimension, pieces of stalk and/or core. Pieces of leaf than, 6 mm in the largest dimension to be ignored
 - ii) Any pepper seeds
- e) Major blemishes : covering an area > 6 mm.
- f) Minor blemishes : covering an area between 2-6 mm.
- g) Total blemishes : E+F.
- h) Colour variants : which are not entirely yellow on the outer surface of a single slice.

- i) Badly cut: : this includes any dice which have not been cleanly separated, or which are more than twice the nominal size in any dimension
- j) Undersize : dimensions less than 8x8 mm

TOLERANCES OF DEFECTS

Max per 1000 g

- a) 10 g
- b) NIL
- c) NIL
- d) Core, leaf: 1 pc
Seeds: 5 pcs

Max per 250 g

- e) 4 pcs
- f) -
- g) 12 pcs
- h) 5g
- i) 5 pcs
- j) 25 g

| <u>NUTRITIONAL VALUE</u> Average per 100 g | | <u>%RI*</u> |
|---|-------------------|--------------------|
| Energy | : 126 kJ /30 kcal | 1,6% |
| Fat | : 0,2 g | 0,3% |
| Saturated | : no info | <0.1% |
| Carbohydrates | : 5,0 g | 1,8% |
| Sugars | : 4,9 g | 5,7% |
| Fibres | : 1,7 g | 6,8% |
| Proteins | : 1,2 g | 2,4% |
| Salt | : 0,01 g | 0.2% |

*RI: Reference Intake

DECLARATION OF ALLERGENS

| Allergen included in ANNEX IIIa of the directive 2000/13/EG | Present in end product due to ingredients | | Present in factory | | Possibility of trace in end product | | Allergen is present in: (give details where the allergen is located) |
|---|---|----|--------------------|----|-------------------------------------|----|--|
| | YES | NO | YES | NO | YES | NO | |
| Gluten | | x | x | | | x | pasta |
| Crustaceans | | x | | x | | x | |
| Eggs | | x | x | | | x | Prepared vegetables |
| Fish | | x | | x | | x | |
| Peanuts | | x | | x | | x | |
| Soybeans | | x | x | | | x | soybeans |
| Milk | | x | x | | | x | Prepared vegetables |
| Nuts | | x | | x | | x | |
| Celery | | x | x | | | x | celery and celeriac |
| Mustard | | x | x | | | x | Prepared vegetables |
| Sesame | | x | | x | | x | |
| Sulphur Dioxide (>10 ppm) | | x | | x | | x | |
| Lupine | | x | | x | | x | |
| Molluscs | | x | | x | | x | |

PS: Full ALBA-lists are available on demand

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

| | 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