



SPECIFICATION ARDO ALBACETE

Romanesco 30-60 mm

Spec ID	RO5610
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Product definition

The product must be made from sound, fresh Romanesco of the species *Brassica Oleracea* L. var. *botrytis* L. The product must comply with the latest UE legislation for pesticides and heavy metal.

Treatment

The product must be washed and blanched to positive enzymatic reaction (peroxidase) 30-60 seconds. The product must be frozen to -18° C or below, so that it appears free-flowing.

Size

Romanesco 30-60 mm.

Definition of Defects

A floret can be defective for one fault only, except for size. Defects shall be assessed in the order given.

- a) **Clumps**: These are two or more florets welded together by freezing, which cannot be readily separated without damaging the florets, or broken pieces or dust are fused together to give a clump heavier than 25 g.
- b) **Fragments / Dust**: This includes any pieces of floret less than 15mm, unattached stalk or core less than 15mm, or leaf or leaf pieces less than 25mm, in the largest dimension.
- c) **Stalk / Core**: This includes any unattached pieces of stalk or core equal to, or greater than, 15mm in the largest dimension, and on which there are no buds.
- d) **Foreign Matter**: This includes any material not derived from the Romanesco plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, snails, slugs, toxic berries, etc.

- e) Foreign Extraneous Vegetable Matter: This includes any extraneous vegetable matter not derived from the Romanesco plant, and which is non-toxic.
- f) Extraneous Vegetable Matter: This includes leaf or leaf pieces equal to, or greater than, 25mm in any dimension.
- g) Gross Blemishes: This includes florets which are blemished to the extent that the area affected is equal to, or greater than, 25% of the surface area of the floret, either as a single blemish or an aggregate of blemishes.
- h) Major Blemishes: This includes florets which are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes.
- i) Discoloured Florets: This includes florets which have significant discolorations of pink, distinct purple/khaki green to the floret surface, or significant discolorations of pink, purple or khaki green to the stalk, or paler under parts (lacking chlorophyll) that exceed more than 10mm over the dome of the floret head.
- j) Maturity: This includes overmature florets which either have a loose open structure, with elongated and well spreading peduncles, and/or a ricey appearance. *See Figure 1*
- k) Minor Blemishes: This includes florets which are blemished to the extent that the are affected is between 2mm and 6mm in diameter, either as a single blemish, or an aggregate of blemishes. Blemishes less than 2mm in diameter shall be ignored.
- l) Poorly Trimmed: A poorly trimmed floret is one which is affected by any of the following faults:
- (i) Florets severely damaged to the extent that more than a quarter of the floret head is missing or crushed. This excludes longitudinally split florets.
 - (ii) Where the base of the floret has not been cut cleanly, and has a ragged heel greater than 5mm in length, *see Figure 2*. This include florets with a small green leaf attached, which is growing beyond the curd. An immature leaf growing close to the floret but not beyond it, is not considered to be a defect. *See Figure 3*
 - (iii) Florets with a long stalk which, when measured from the base of the head or the branching, are greater than the depth of the head, *see Figures 4 and 5 for the point at which measurement shall be made.*
 - (iv) Florets which have been split longitudinally, presenting more than one cut face.
 - (v) Budding floret pieces missing from the length of the stalk.
- ll) Oxidation: Florets were oxidation occurs on the cut face.

Illustration of Defects

Figure 1 illustrates an overmature head with a loose open structure



Figure 2

Poorly Trimmed (m) (ii)



Figure 2 illustrates a floret with a ragged heel greater than 5mm.

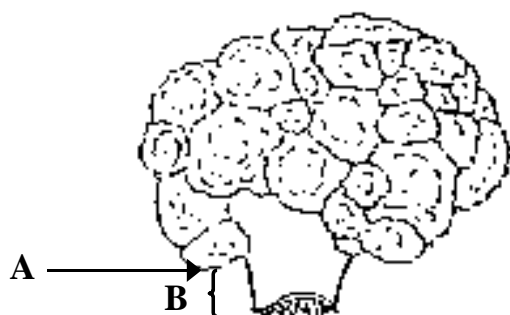
Figure 3



Figure 3 illustrates an immature leaf growing close to the floret, but not beyond it. This is not considered to be a defect.

Figure 4

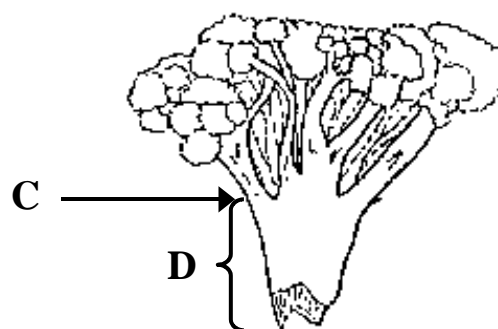
Poorly Trimmed (m) (iii)



Stalk length should be measured from the lowest point of the head (A), when this is below any floret branching. (B) is stalk length.

Figure 5

Poorly Trimmed (m) (iii)



Stalk length should be measured from the lowest point of the branching (C) when this is below the head. (D) is stalk length.

Tolerances of Defects

A sample of 1000 g may as a maximum contain as follow:

a) Clumps	2 pc
b) Fragments / Dust	7 %
c) Stalk and Core	6 %
d) Foreign Matter	0 pc
e) Foreign Extraneous Vegetable Matter	0 pc
f) Extraneous Vegetable Matter	1 pc

A sample of 40 florets may as a maximum contain as follow:

g) Gross Blemishes	1 pc
h) Major Blemishes	3 pc
i) Discoloured Florets	4 pc
j) Maturity	6 pc
k) Minor Blemishes	7 pc
Total Blemishes	10 pc
l) Poorly Trimmed	6 pc
ll) Oxidation	4 pc

Size

Floret Diameter: The floret diameter is measured on the smallest size for product.

Floret Length: The floret is measured from the dome of the head to the base of the stalk taking the maximum length in a straight line.

A sample of 1000 g may as a maximum contain as follow:

Diameter < 20 mm	10 %
Diameter > 70 mm	20 %
Length > 70 mm	20 %
Length > 80 mm	0 %

Organoleptical Data

The cooking method to determine the data organoleptical is the following one:

- 200g of frozen Romanesco florets shall be carefully placed, proximally, in 280ml of boiling water. When the water has returned to the boil, the florets shall be gently simmered for 5 or 6 minutes, with a saucepan lid on. Cool and drain.

- Colour: Characteristic of Romanesco, with a slight dark green. There may be very slight non-uniformity in colour amongst the florets and/or amongst the stalks.
- Flavour: Natural characteristic flavour, with only slight bitterness.
- Texture: Slightly soft. Stalks may be moderately fibrous.

<u>Nutritional value</u>	Average per 100 g	<u>%RI*</u>
Energy	: 157 Kj / 38 Kcal	1,9%
Fat	: 0,9 g	1,4%
Saturated Fat	: 0,1g	0.5%
Carbohydrates	: 2.3 g	0,8%
Sugar	: 1.4 g	1,6%
Proteins	: 3,3 g	6,6%
Fibres	: 3.6 g	14.4%
Salt	: 0.033 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 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