

PRODUCT SPECIFICATION



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date: 09-11- 2011
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Red cabbage with apple

General Information

PRODUCER:	Ardo B.V.				
ADDRESS:	Industrieweg 9-11 P.O. Box 7 4880 AA Zundert The Netherlands				
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Product composition

Ingredients:	%	Breakdown:	ORIGIN	ALLERGENS
red cabbage	72		NLD	-
water			NLD	-
apple	6	apple puree {antioxidant: ascorbic acid (E 300)} , diced apple 10x10mm	NLD CHN	SO ₂ in apple pieces max.50ppm
sugar			NLD	-
potato starch		native potato starch	NLD	-
salt			EU	-
onion powder		100% white onion	EGY	-
citric acid		E 330	CHN	-
vinegar		20% acetic acid	NLD	-
spices		cinnamon, clove	IDN	-

Ingredients: red cabbage (72%); water; apple (6%) (apple puree, apple dices); sugar; potato starch; salt; onion powder; food acid: citric acid; vinegar; spices.

Process / product description

Sliced (3 mm), washed, blanched and mixed with apple dices and a sauce existing from aforesaid ingredients (72% red cabbage, 28% apple sauce).

Organoleptic characteristics

Smell : red cabbage with apple, sourish and lightly as clove
Taste : sweet-sour as red cabbage with apple, clove and lightly cinnamon
Texture : well cooked, still firm, lightly thick

Shelf Life

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

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Physical Specification

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

Sample 450 g

Core pieces with a diameter or length > 35 mm : Absent
Discoloured pieces with a diameter or length > 15 mm : Absent
Discoloured pieces with a diameter or length < 15 mm : Max. 4 pieces

Chemical Specification

Peroxidase test : negative
Salt : 0,74% ± 0,05%
Sour : 0,27% ± 0,05%

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						
	100g		200 g. Portion		RI* per Portion	Reference
Energy	239	kJ	477	kJ	5,7 %	8400
	56	kcal	113	kcal	5,6 %	2000
Fat	0,0	g	0,0	g	0,0 %	70
<i>of which saturated fat</i>	0,0	g	0,0	g	0,0 %	20
<i>Mono unsaturated fat</i>	0,0	g	0,0	g		
<i>Poly unsaturated fat</i>	0,0	g	0,0	g		
Carbohydrates	11,1	g	22,2	g	8,5 %	260
<i>of which sugars</i>	9,7	g	19,4	g	21,6 %	90
<i>Polyols</i>	0,0	g	0,0			
<i>Starch</i>	1,4	g	2,8	g		
Fibre	2,2	g	4,4	g	17,6 %	25
Protein	1,9	g	3,8	g	7,6 %	50
Salt	0,74	g	1,48	g	24,7 %	6
Sodium	0,30	g	0,59	g	24,7 %	2,4
Cholesterol	0,0	mg	0,0	mg		
Source : NEVO-table			*Reference rate for an average adult (4800kJ-2000 kcal)			

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Presence of allergens

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and Recipe without) (K)	Unknown (O)
		Legal allergens				
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	Z			
4.0	AF	Fish	Z			
5.0	AP	Peanuts	Z			
6.0	AY	Soy	Z			
7.0	AM	Cow's milk	Z			
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 ₂	Z			
13.0	NL	Lupin	Z			
14.0	UM	Molluscs	Z			
		Additional allergens				
20.0	ML	Lactose	Z			
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

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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: **15-11-2013**

Stamp and signature

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P/O L. VISSERS