

PRODUCT SPECIFICATION



Nr.: 5SP028-b
dd.: 23-05-2013
Rev.:
Page 1 van 4

Creamed Spinach

General Information

PRODUCER:	Ardo B.V.				
ADDRESS:	Industrieweg 9-11 P.O. Box 7 4880 AA Zundert The Netherlands				
E-MAIL	info@ardobv.nl	TEL	076 599 99 99	FAX	076 599 99 01

Product composition

Ingredients:	%	Breakdown/Description:	ORIGIN	ALLERGENS
spinach	70		NED, DEU, BEL	-
water	21		NED	-
fresh cream	4	pasteurized, fat content 20%	BEL	milk, lactose
vegetable oil	2	rapeseed oil	NED	-
milk solids		lactose, cow milk protein, skimmed milk powder	NED	milk, lactose
rice starch			BEL	-
salt			BEL	-
sugar			NLD	-
thickeners		guar gum (E 412), Xanthan gum (E 415)	NLD	-
natural flavour		Salt, pepper extract	BEL	-
natural flavour		Salt, nutmeg extract	BEL	-

Ingredients : 70% spinach, water, 4% **cream**, rapeseed oil, **lactose**, **milk protein**, **skimmed milk powder**, rice starch, salt, sugar, thickeners (guar gum, xanthan gum), natural flavours

Process / product description

Washed, blanched, cooled, chopped (3-5 mm) spinach mixed with a cream sauce and frozen.
(70% spinach, 30% cream sauce)

Organoleptic characteristics

Odour : typical for spinach and fresh cream
Flavour : creamy, lightly nutmeg flavour
Appearance : light green, with little dark green pieces of spinach

Shelf Life

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

PRODUCT SPECIFICATION



Nr.: 5SP028-b
dd.: 23-05-2013
Rev.:
Page 2 van 4

Creamed Spinach

Physical Specification

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

Sample 500 g

F.M. : 0
E.V.M. : max. 2

Definitions

F.M. : All materials other than the product
E.V.M. : All vegetable materials, excluding parts of the spinach plant above the ground

Chemical Specification

Sand	: max. 0,1%	Total fat	: 3,13% ± 0,2%
Peroxidase test	: negative	Salt	: 0,79% ± 0,1%
Nitrate	: max. 2000 ppm	Milk fat	: 0,82% ± 0,1 %
Nitrite	: max. 20 ppm		

Microbiological Specification

	m	M
Aerobic Plate Count	100.000/ g	1.000.000/ g
Enterobacteriaceae	1.000/ g	5.000/ 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)

Energy	216	kJ
	52	kcal
Fat	3,1	g
<i>of which saturated fat</i>	0,9	g
<i>Mono unsaturated fat</i>	1,2	g
<i>Poly unsaturated fat</i>	1,0	g
Carbohydrates	3,1	g
<i>of which sugars</i>	1,8	g
<i>Polyols</i>	0,0	g
<i>Starch</i>	1,3	g
Fibre	2,2	g
Protein	1,8	g
Salt	0,79	g
Sodium	0,32	g
Cholesterol	2,7	mg

PRODUCT SPECIFICATION



Nr.: 5SP028-b
 dd.: 23-05-2013
 Rev.:
 Page 3 van 4

Creamed Spinach

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		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 ₂	Z			
13.0	NL	Lupin	Z			
14.0	UM	Molluscs	Z			
Additional allergens						
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.: 5SP028-b
dd.: 23-05-2013
Rev.:
Page 4 van 4

Creamed Spinach

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: **23-05-2013**

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 