

# ARDO PRODUCT SPECIFICATION

Leaf spinach portioned 50 g				
Spec ID	S5B610			
Date of first issue	15/04/2003			
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Version Number	010			

#### **GENERAL DESCRIPTION**

The frozen leaf spinach portions are prepared from fresh, clean, healthy young spinach of the genus Spinacia Oleracea. The spinach has a uniform green colour and possesses the typical own flavour.

The spinach is washed, blanched, cooled, portioned and deepfrozen.

#### **DEFINITION OF DEFECTS ON RAW MATERIAL**

- a) % stem/leaf
- b) F.M. : This includes any material not of vegetable origin. Examples of FM

include insects, pieces of insects, wood, glass, stones, metal, toxic

berries, snails, slugs etc. And including thistles.

c) Brown-rotten leaves: This includes leaves, or pieces of leaf, which are brown because of

rotting to the extent that the area affected is equal to, or greater than, an equivalent circle of 10 mm in diameter, either as a single blemish

or an aggregate of blemishes.

d) Discoloured leaves: This includes leaves, or pieces of leaf, which are blemished or

discoloured to the extent that the area affected is equal to, or greater than, an equivalent circle of 10 mm in diameter, either

as single blemish or an aggregate of blemishes.

- e) Weed/ grass
- f) Insects
- g) Rootpieces
- h) Flowers / Seeds

# **TOLERANCES OF DEFECTS**

## Average per 1000 g

a) 20 %

## Average per 500 g

- b) Nil
- c) 1 pc
- d) 5 pcs
- e) 2 pcs
- f) 0 pc
- g) 1 pc
- h) 2 pcs

## **FYSICO-CHEMICAL DATA**

 $\begin{array}{lll} \text{- Dry matter} & : \min. \ 6 \ \% \\ \text{- nitrate} & : < 2000 \ \text{ppm.} \\ \text{- nitrite} & : < 20 \ \text{ppm.} \\ \text{- peroxidase} & : \text{negative} \end{array}$ 

- sand : max. 0,1 % ashes, insoluble in HCL

<b>NUTRITION</b>	<u>%RI</u> *	
Energy	: 108 kJ /26 kcal	1.3%
Fat	: 0.8 g	1.1%
Saturated fat	: 0.1 g	0.5%
Carbohydrates	: 0.5 g	0.2%
Sugar	: 0.3 g	0.3%
Fibres	: 2.1 g	8.4%
Proteins	: 3.1 g	6.2%
Salt	: 0.040 g	0.7%

<sup>\*</sup>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		X			X
(>10 ppm)					
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 gentechnology 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