



ARDO PRODUCT SPECIFICATION

Cut Black salsify Extra

| | |
|---------------------|------------|
| Spec ID | SCE610 |
| Date of first issue | 4/06/2002 |
| Date of revision | 10/11/2014 |
| Version Number | 017 |

GENERAL DESCRIPTION

The black salsify are prepared from fresh , healthy , whole salsifies of the variety of the plant genus Scorzonera Hispanica L.

Cut size: +/- 52 mm.

Calibre: 18/24 mm.

PRODUCTION PROCESS

- Washed - peeled - washed - cut - blanched - cooled off - deepfrozen untill -18°C.

DEFINITIONS OF DEFECTS

- a) F.M. : this includes any non-vegetable material. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal , slugs, snails, toxic berries etc
- b) F.E.V.M : this includes any vegetable material not derived from the salsify plant, and which is non-toxic.
- c) Calibre $\varnothing > 24$ mm.
Calibre $\varnothing > 30$ mm
- d) Calibre $\varnothing < 18$ mm.
- e) Length < 25 mm.
- f) Length < 4 cm
- g) Length > 5.5 cm
- h) Black tops.
- i) Light grey , light pink blemish
- j) Major Blemish > 5 mm.

k) Minor blemish 2-5 mm.

l) Badly peeled (+3 spots visible at one side).

m) Cracked: open at one side of salsify (split end at one side)

n) Hollow pieces: open at both sides of salsifies

o) Total blemish $h + i + j + k + l + m + n$)

p) Light brown/pink colour

TOLERANCES OF DEFECTS

Max per 1000 g

a) Nil

b) 4 pcs

c) 10 pcs

d) 15 pcs

e) 75 g

f) 175 g

g) 75 g

h) 6 pcs

i) 15 pcs

j) 10 pcs

k) 15 pcs

l) 20 pcs

m) 30 pcs

n) 12 pcs

o) 50 pcs

p) 4 pcs

| <u>NUTRITIONAL VALUE</u> Average per 100 g | <u>%RI*</u> |
|---|--------------------|
| Energy : 232 Kj / 55 Kcal | 2,8% |
| Fat : 0,3 g | 0,4% |
| Saturated fat : 0,07 g | 0,4% |
| Carbohydrates : 10,2 g | 3,9% |
| Sugar : 1,5 g | 1,7% |
| Proteins : 1,3 g | 2,6% |
| Salt : 0,013 g | 0,2% |
| Fibres : 3,2 g | 12,8% |

*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 gentechology 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