



## FRIGODAN PRODUCT SPECIFICATION

### Semi-dried tomatoe

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#### **GENERAL DESCRIPTION**

Quick frozen cut tomatoes prepared from fresh, cut tomatoes, by cleaning, slicing, oven dried and quick freezing in accordance with good manufacturing practices.

The product is not treated with ionising rays.

The product is not genetically modified.

The product comply with the latest EU-food legislation

The process should ensure stability of colour and flavour and the product temperature should not be warmer than -18° C.

#### **COMPOSITION**

Semi-dried tomatoe : 100%

#### **SIZE**

40-70 mm, ±5mm

#### **NUTRITIONAL VALUE Average per 100 g**

Energy : 260 Kj / 60 Kcal

Fat : 0-1 g

Saturated : 0.2

Carbohydrates : 11 g

Sugars : 7.5 g

Fibre : 3.5 g

Proteins : 2.5 g

Salt : 0.05 g

## **PACKAGING**

Sales unit: 10 x 1000 g PE - bag

## **SHELF LIFE**

When stored at -18°C or below: 18 months from packing date.

## **QUALITY PARAMETERS**

<u>Defects:</u>	a) FM	0 pcs./500 g
	b) EVM	1 pcs./500 g
	c) Block-frozen	2 pcs./500 g

Definition of defects:	a) such as wood, stones, glass, insects, ...
	b) any vegetable matter from the plant in question or other harmless vegetable matter
	c) 3 or more clumped together, cannot separate without damage.

## **BACTERIOLOGICAL DATA**

	n	c	m	M
Aerobic plate count	5	2	500.000 / g	1.500.000 / g
Enterobacteriaceae	5	2	1.000 / g	10.000 / g
E. Coli	5	2	10 / g	100 / g
Listeria monocytogenes	5	1	10/ g	100 / g
Salmonella ( 25 g)	5	0	Absent / 25 g	Absent / 25 g

Sampling plan based on ICMFS system (1986)<sup>1</sup>

n = the number of sample units examined from a lot

m = the microbiological limit which separates good quality from marginally acceptable quality

M = the microbiological limit which separates marginally acceptable quality from defective quality

c = the maximum allowable number of results between m and M

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<sup>1</sup> ICMFS: International Commission on Microbiological Specifications for Foods.

## **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.

## **DECLARATION OF PACKAGING**

We hereby declare that all products, supplied by Ardo, are conform to relevant legislation currently in force in the EC (EU regulation 1935/2004/EC).

## **DECLARATION OF ALLERGENS**

Allergen included in ANNEX IIIa of the directive 2000/13/EG	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		x	x			x	
Crustaceans		x		x		x	
Eggs		x		x		x	
Fish		x	x			x	
Peanuts		x		x		x	
Soybeans		x	x			x	
Milk		x	x			x	
Nuts		x		x		x	
Celery		x	x			x	
Mustard		x	x			x	
Sesame		x	x			x	
Sulphur Dioxide (>10 ppm)		x	x			x	
Lupine		x		x		x	
Molluscs		x		x		x	

PS: Full ALBA-lists are available on demand

QUALITY DEPARTMENT