

	ARDO PRODUCT SPECIFICATION
Strawberries 25-35 mm	
Spec ID	XAR30A
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GENERAL DESCRIPTION

The quick frozen Strawberries should be prepared from the species *Frageria x ananassa*, from which calyx have been removed. They should be free flowing, clean, firm fruits, which are free from pest damage, disease, foreign material, taints and other contaminants. The process should ensure stability of colour and flavour and product temperature shall be lower than -18°C.

Dimensions: 25-35 mm

DEFINITIONS OF DEFECTS

- a) F.M.: such as wood, stones, glass,... and harmful vegetable matter.
- b) F.E.V.M.: any vegetable matter not originating from the strawberry plant and which is non-toxic.
- c) E.V.M.: any vegetable matter originating from the strawberry plant and which is non-toxic
- d) Clumps: 2 or more strawberries clumped together, which cannot be separated without damage.
- e) Under-ripe berries: white or green more than 25% of the surface area as a result of immaturity
- f) Major blemishes: discoloured or blemished areas caused by mould, bird damage, slugs, etc. which are greater than an equivalent circle 6 mm in diameter, or an aggregate of blemishes equivalent to a circle 6 mm in diameter on the same berry
- g) Minor blemishes: as per major blemishes, but affecting areas equivalent to a circle 2 – 6 mm in diameter of the total berry. Single blemishes of less than 2 mm diameter shall be ignored, but over-ripe berries shall be classed as minor defects.
- h) Damaged: any strawberry which is broken, squashed or seriously malformed in appearance

- i) Malformed: strawberries which are seriously malformed, e.g. those with monkey faces (noses) caused by faulty fertilization
- j) Attached calyx/stalk: incomplete removal of calyx or stalk, where part of same remains attached to the berry
- k) Total defects (excluding clumps)
- l) Size grading: 90 % of the material should lie within the specified size range (widest point)

TOLERANCES OF DEFECTS Max per 1000 g

- a) Nil
- b) Nil
- c) 1 pc
- d) 4 pcs
- e) 10 pcs
- f) 2 pcs
- g) 8 pcs
- h) 2 pcs
- i) 2 pcs
- j) 4 pcs
- k) 20 pcs
- l) min. 900 g

<u>NUTRITIONAL VALUE</u> Average per 100 g		<u>%RI*</u>
Energy	: 158 kJ / 36 kcal	1,8%
Fat	: 0,1 g	0,1%
Saturated fat	: traces	
Carbohydrates	: 7,4 g	2,8%
Sugars	: 7,4 g	8,2%
Proteins	: 0,8 g	1,6%
Fibres	: 1,2 g	4,8%
Salt	: 0,003 g	0,0%

*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 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.

MICROBIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	50.000 / g	500.000 / g
Enterobacteriaceae	500 / g	1.000 / g
E. Coli	10 / g	50 / g
Yeasts	5.000 / g	50.000 / g
Moulds	1.000 / g	10.000 / g
Listeria monocytogenes	10 / g	100 / g
Salmonella	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT