

	ARDO PRODUCT SPECIFICATION
IQF Sliced Apple (peel off)	
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GENERAL DESCRIPTION

The quick frozen apple slices are prepared from fresh, clean, sound apples by processing and freezing in accordance with good commercial practice.

The fresh, peeled slices should be dipped in a solution of Ascorbic Acid, Citric Acid and Calcium and Sodium Chloride to prevent browning prior to the freezing.

Dimensions: thickness: 10-20mm at thickest point
Length: 40-80mm at longest point

Frozen free-flowing peeled slices of apple, which should possess a clean, delicate, natural flavour of apple, with no off-flavours present.

The texture of the apple should be good with all slices uniformly firm and crisp. The colour should be typical of fresh cut apple and should not exhibit browning due to oxidation even after thawing. There should be virtual absence of any peel and blemish in a given sample.

DEFINITIONS OF DEFECTS

- a) F.M. : Any material not derived from the apple tree or defined as E.M.V. e.g. insects, wood, stone, glass, metal, toxic vegetable matter or anything which will render the product unacceptable.
- b) F.E.V.M. : any vegetable matter other than from the apple plant and which is non-toxic.
- c) E.V.M. : Any vegetable material, which is derived from the apple plant, but excluding from the fruit.
- d) Major Blemishes : discoloration, insect infection or rotten area > 33% of the apple slice.
- e) Minor Blemishes : discoloration, insect infection or rotten area between 20% and 30 % of the apple slice.
- f) Undersize : pieces less than 40 mm in length or less than 10 mm in thickness

- g) Oversize : pieces greater than 80mm in length or greater than 20 mm in thickness
- h) Damaged slices : These are slices that are less than 75 % complete.
- i) Colour variants : These are apple slices, which are conspicuously different in colour from the natural colour of the variety.
- j) Flavour/ Texture : Apple slices should exhibit good flavour and texture. This is pleasant flavour and odour normally expected of ripe apples with a uniformly firm, crisp texture.
- k) Seeds
- l) Peels > 1 cm²

TOLERANCES OF DEFECTS **Max per 1000 g**

- a) 0 pc
- b) 0 pc
- c) 2 pcs
- d) 2 pcs
- e) 4 pcs
- f) 10%
- g) 10%
- h) 7%
- i) 2 pcs
- j) Good/typical/firm
- k) 5 pcs
- l) 1 pc

NUTRITIONAL VALUE Average per 100 g**%RI***

Energy	: 210 Kj / 50 Kcal	2.5%
Fat	: 0,1 g	0.1%
Saturated fat	: traces	
Carbohydrates	: 11,0 g	4.2%
Sugars	: 11,0 g	12.2%
Fibres	: 1,6 g	6,4%
Proteins	: 0,4 g	0.8%
Salt	: 0,008 g	0.1%

*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.

BACTERIOLOGICAL 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