



ARDO PRODUCT SPECIFICATION

Blueberries (wild)

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GENERAL DESCRIPTION

Quick frozen blueberries are prepared from fresh, clean, sound blueberries by cleaning and quick freezing in accordance with good commercial practice.

The dimensions of the berries should be +/- 6.5mm diameter.

The blueberries should be free flowing and possess a clean delicate natural flavour of blueberry with no off flavours present. The berries should exhibit consistent ripe dark purple/black colour with little variation. The texture of the berries should be good with all berries firm but succulent.

Stalks should be absent in a given sample of blueberries.

DEFINITION OF DEFECTS

- a) F.M.: This includes any matter such as insects, pieces of insects, wood, glass, soil, stones, metal, snails, slugs, or any toxic vegetable matter which will render the product unacceptable.
- b) F.E.V.M.: Any vegetable matter not originating from the blueberry plant and which is non-toxic.
- c) E.V.M.: Any vegetable material originating from the blueberry plant, but excluding the berries.
- d) Major blemish: discoloration, insect infestation, or rotten area greater than 33% of the berry.
- e) Minor blemish: as for major blemish but affecting between 20% and 33% or more of the berry.
- f) Damaged berries: these are berries that are not whole or complete through natural or mechanical damage or damage of other sorts.

g) Stalks (attached or loose): these should be absent in a given sample of bilberries.

h) Oversize: diameter >9mm.

i) Undersize: diameter <3mm.

TOLERANCES OF DEFECTS

Max per 1000 g

- a) NIL
- b) Nil
- c) 2 pcs
- d) 50 g
- e) 70 g
- f) 50 g
- g) 5 pcs
- h) 50 g
- i) 50 g

<u>NUTRITIONAL VALUE</u>	Average per 100 g	<u>%RI*</u>
Energy	: 144 kJ / 34 kcal	1,7%
Fat	: 0,2 g	0,3%
Saturated fat	: traces	
Carbohydrates	: 6,6 g	2,5%
Sugars	: 6,6 g	7,3%
Fibres	: 1,8 g	7,2%
Proteins	: 0,6 g	1,2%
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.

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