



ARDO PRODUCT SPECIFICATION

Blackberries

Spec ID	XBR30A
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Version Number	001

GENERAL DESCRIPTION

The blackberries should be freshly picked without stalks, ripe and firm, fully coloured, free from diseases and infestation. Quick frozen blackberries are prepared by an appropriate freezing process to give free flowing blackberries. The temperature should not be warmer than -18°C.

DEFINITIONS OF DEFECTS

- a) F.M. : such as wood, stones, glass, ... and harmful vegetable matter.
- b) E.V.M. : vegetable matter of the plant and other harmless vegetable matter.
- c) Welding: when two or more blackberries are fused together by freezing and can not be separated without damage.
- d) Under-ripe berries: berries which do not have a dark purple/black colour.
- e) Moulded berries: if more than 25% of the surface is moulded or rotten.
- f) Major blemish: areas of the blackberry which are discoloured or blemished to an area equal or greater than 6mm, either by one blemish or an aggregate blemishes on the same berry.
- g) Minor blemish: areas which are discoloured or blemished to the extend that an area less than 6mm is affected. Overripe berries are also a minor blemish. Blemish <2mm is to be ignored.
- h) Damaged and broken: any blackberry which is broken, squashed or seriously malformed.
- i) Colour Variants: these are berries that are conspicuously different in colour from the natural colour of the variety or varieties used as per contract.
- j) Stalks (attached or loose): blackberries where the stalk has been incomplete or no removal at all.
- k) Undersize: berries with a diameter smaller than 17mm

TOLERANCES OF DEFECTS

Max per 1000 g

- a) Nil
- b) 1 pc
- c) 50 g
- d) 0 pcs
- e) 0 pcs
- f) 4 pcs
- g) 10 pcs
- h) 2 pcs
- i) 50 g
- j) 0 pcs
- k) 12-17mm : 50 g
 <12mm : nil

<u>NUTRITIONAL VALUE</u>	Average per 100 g	<u>%RI*</u>
Energy	: 32 kcal / 134 kJ	1,6%
Fat	: 0,2 g	0,3%
Saturated Fat	: Traces	0%
Carbohydrates	: 5,1 g	2,0%
Sugars	: 5,1 g	5,7%
Proteins	: 0,9 g	1,8%
Fibres	: 3,1 g	12,4%
Salt	: 0,005 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