



ARDO PRODUCT SPECIFICATION

Raspberries

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GENERAL DESCRIPTION

The quick frozen raspberries are prepared from the species *Rubus Idaeus* by an appropriate freezing process to give free flowing raspberries from ripe, firm, fresh clean, sound fruits which have been picked without their plugs.

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

DEFINITIONS 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 raspberry plant and which is non-toxic.
- c) E.V.M.: Any vegetable material originating from the raspberry plant, but excluding the berries.
- d) Weldings: Where 2 or more berries are fused together by freezing and cannot be readily separated without damaging the fruit. The number of berries occurring in clumps should be weighed.
- e) Underripe berries: Where more than one third of the berry is white or green as a result of immaturity. Unfertilised, small undeveloped berries are also included in this category.
- f) Mouldy berries: raspberries which are completely rotten or have more than 25% of their surfaces covered in mould.
- g) Major blemish: These are berries which are discoloured or blemished by windrub, mould, bird damage, or other agencies so that an area of the berry equivalent to a circle 6 mm in diameter is affected either as one blemish or an aggregate of blemishes on the same berry.

- h) Minor blemish: These are berries which are discoloured or blemished by windrub, mould, bird damage, or other agencies so that an area of the berry equivalent to a circle 2-6 mm in diameter is affected either as one blemish or an aggregate of blemishes on the same berry. Blemishes less than 2 mm shall be ignored.
- i) Crushed berries: These are whole berries whose sides have been flattened and which possess burst drupelets.
- j) Broken berries: These are raspberries where less than half the berry remains intact, and includes fragments.
- k) Unplugged berries: These are berries where the plug remains in the fruit. It may or may not be attached to the calyx or stalk.

TOLERANCES OF DEFECTS Max per 500 g

- a) Nil
- b) Nil
- c) 1 pc
- d) 25 g
- e) 2 pcs
- f) 0 pcs
- g) 4 pcs
- h) 10 pcs
- i) 4 pcs
- j) 25 g
- k) 0 pcs

<u>NUTRITIONAL VALUE</u>	Average per 100 g	<u>%RI*</u>
Energy	: 133 kJ / 32 kcal	1,6%
Fat	: 0,3 g	0,4%
Saturated fat	: 0,1 g	0,5%
Carbohydrates	: 4,7 g	1,8%
Sugar	: 4,7 g	5,2%
Proteins	: 1,2 g	2,4%
Fibres	: 2,7 g	10,8%
Salt	: 0,030 g	0.5%

*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