



ARDO PRODUCT SPECIFICATION

Lingonberries

| | |
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| Spec ID | XVB610 |
| Date of first issue | 17/12/2014 |
| Date of revision | |
| Version Number | 001 |

GENERAL DESCRIPTION

The product shall be made from fresh clean, firm, well developed lingonberries of the species *Vaccinium vitis-idaea* L.

The berries must have a firm consistency and a taste, colour and smell, characteristic of the species. The berries must be ripe, but not over-ripe.

Dimensions: 6.5 mm diameter

DEFINITION OF DEFECTS

- a) F.M : Any material not derived from the lingonberries that is not natural to them ,
e.g. wood , glass, plastic, stones, toxic vegetable matter, or anything that
would render the product unacceptable.
- b) E.V.M : Any harmless vegetable matter other than the Lingonberries themselves.
- c) Colour: good, typical of variety or varieties used, as per contract, no white berries
to be included.
- d) Undersize : Lingonberries that are smaller than 3 mm in length.
- e) Oversize : Lingonberries that are larger than 9 mm in length.
- f) Damage : Lingonberries that are not whole or complete due to mechanical damage,
natural damage or damage of other sorts.
- g) Major blemish : Insect infestation, damage, mould, rotten area or other type of blemish
affecting 33% or more of a Lingonberry.
- h) Minor blemish : As for major blemish but affecting between 20% and 33%
of a lingonberry.
- i) Stalks : attached or loose, these should be absent in a given sample

TOLERANCES OF DEFECTS**Max per 1000g**

- a) NIL
- b) 2 pcs
- c) 5 pcs
- d) 50 g
- e) 50 g
- f) 30 g
- g) 10 g
- h) 50 g
- i) 5 pcs

| <u>NUTRITIONAL VALUE</u> Average per 100 g | | <u>%RI*</u> |
|---|-------------------|--------------------|
| Energy | : 22 kcal / 92 kJ | 1,1 % |
| Fat | : 0,1 g | 0,1 % |
| Saturated fat | : traces | |
| Carbohydrates | : 3.4 g | 1.3 % |
| Sugars | : 3.4 g | 3.8 % |
| Fibres | : 3.0g | 12.0% |
| Proteins | : 0,4 g | 0.8 % |
| 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 STANDARDS

| | 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