

**PRODUCT SPECIFICATION**

number: 00153
 index: m
 initials: jg
 date: 21/01/2016

IQF SLICED CARROTS**1. Description**

Product description IQF sliced carrots
 Process description The carrots are washed, peeled, washed again, cut, blanched and individually quick-frozen.
 Latin name *Daucus carota*
 Composition sliced carrots

size	%	geographic origin
12-25 mm	100%	Belgium, France, The Netherlands, (Germany, Austria)
25-28 mm		
> 28 mm		

Legal name Quick-frozen carrots
 Product information - thickness: ± 6 mm, between 4 and 7 mm
 - cut: crinkle or straight cut
 Vegetarian/vegan information The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	MAXIMUM
Total aerobic mesophile plate count	500 000
E. coli	100
Yeast and moulds	10 000
Coagulase-positive Staphylococci	100
Listeria monocytogenes	10
Salmonella spp.	absent/25g

3. Chemical standards

Heat treatment	blanched
Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 1881/2006 and its modifications
GMO	the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Radiation	the product is not irradiated

4. Sensorial standards

Per 200 g (prepared)	
Colour	uniform, bright orange
Flavour/Odour	full, characteristic, sweet, lacking bitterness
Texture	uniform, firm but yielding to the bite, no tough core



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5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	118	kJ	1%	8400
Energy	28	kcal	1%	2000
Fat	0,1	g	< 1%	70
of which saturates	0,04	g	< 1%	20
Carbohydrate	4,2	g	2%	260
of which sugars	2,5	g	3%	90
Fibre	3,6	g	-	-
Protein	0,8	g	2%	50
Salt	0,12	g	2%	6

Source	Analysis on product as sold
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*Reference intake of an average adult (8400 kJ / 2000 kcal)

6. Allergen information

Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-) or cross contamination is possible (-*)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; except: 1/ wheat based glucose syrups including dextrose, 2/ wheat based maltodextrins, 3/ glucose syrups based on barley, 4/ cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.	-
crustaceans and products thereof	-
eggs and products thereof	-
fish and products thereof; except: 1/ fish gelatine used as carrier for vitamin or carotenoid preparations, 2/ fish gelatine or Isinglass used as fining agent in beer and wine	-
peanuts and products thereof	-
soybeans and products thereof; except: 1/ fully refined soybean oil and fat, 2/ natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, 3/ vegetable oils derived phytosterols and phytosterol esters from soybeans sources, 4/ plant stanol ester produced from vegetable oil sterols from soybean sources	-
milk and products thereof (including lactose); except: 1/ whey used for making alcoholic distillates including ethyl alcohol of agricultural origin, 2/ lactitol	-



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nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof; except: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	-
celery and products thereof	-
mustard and products thereof	-
sesame seeds and products thereof	-
sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
lupin and products thereof	-
molluscs and products thereof	-
Other allergens (according to LeDa-list):	
Beef	-
Pork	-
Chicken	-
Corn/Maize	-
Cacao	-
Legumes/pulses	-
Glutamate	-
Coriander	-
Carrot	+

7. Definitions of defects

a) Foreign material

This includes any non-vegetable material like insects, wood, glass, stones, metal, snails, etc.; and toxic vegetable material.

b) Foreign extraneous vegetable matter (FEVM)

This includes any vegetable matter, not derived from the plant, such as weed, leaves, etc.; except toxic vegetable material.

c) Extraneous vegetable matter (EVM)

This includes any vegetable material which is derived from the plant, but foreign to the product; such as pieces of leaf, stalks, **woody cores**, etc.

d) Clusters

This includes 3 or more pieces, welded together and which can't be separated without causing damage.

e) Gross blemishes

This includes black, dark brown or decomposed areas either greater than 25% of the surface area of the slice, or greater than 25% of the circumference.

f) Major blemishes

This includes areas of slices which have been seriously affected by insects, disease, rot, discoloured cracks, black tops or other agencies, to the extent that (singly or in aggregate) the area affected is equal to or greater than an equivalent circle of 6 mm diameter.

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This includes green areas greater than 6 mm.

h) Minor blemishes

This includes areas of slices which have been slightly affected by insects, disease, rot, faulty peeling, discoloured cracks, black tops or other agencies, to the extent that (singly or in aggregate) the area affected is equal to or greater than an equivalent circle of 2 mm in diameter but less than 6 mm in diameter; blemishes of less than 2 mm shall be ignored.

i) Broken slices

This includes slices of which minimum 1/4 is missing or of which the centre is missing.

j) Badly cut

This includes slices of which the length > 1,5 times the width, or slices of which one side is smaller than the other side.

k) Oversize

This includes slices of which the smallest diameter is larger than the upper limit.

l) Undersize

This includes slices of which the smallest diameter is smaller than the lower limit.

8. Defects

DEFECTS	TARGET	MAXIMUM
Per 1000 g (frozen)		
a) Foreign material (number)	0	0
b) FEVM (number)	0	0
c) EVM (number)	≤ 1	2
d) Clusters (% by weight)	≤ 10%	15%
Per 500 g (frozen)		
e) Gross blemishes (number)	≤ 1	3
f) Major blemishes (number)	≤ 6	10
g) Green blemishes (number)	≤ 8	16
h) Minor blemishes (number)	≤ 25	45
Total f + g + h (number)	≤ 25	45
i) Broken slices (% by weight)	≤ 5%	10%
j) Badly cut (% by weight)	≤ 10%	15%
k) Oversize (% by weight)	≤ 15%	20%
l) Undersize (% by weight)	≤ 15%	20%

9. PackagingStandard packaging options

RETAIL PACKAGING	
Net weight	50 g up to 2500 g
Packaging	plastic bag / consumer carton box
Pallet	euro / industry pallet

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IQF SLICED CARROTS**INDUSTRY PACKAGING**

Net weight	3 kg up to 18 kg	carton + PE bag
	15 kg - 20 kg - 25 kg	PE bag
	octabins / ½ octabin	
Pallet	euro / industry pallet	

All packaging materials are Food Grade (according to current European legislation).
 The packaging and pallet layout should be agreed with the Ardo Sales Department.
 Alternative packaging options can be discussed.

Lot number	L. LL(L) (BB) YDDD; LL(L) = factory number, (BB) = batch number, Y = year, DDD = day of the year
Best Before	24 months from packing (max. 48 months from freezing)
Storage conditions	max. -18°C


10. Cooking instructions

Cook from frozen. Prepare as fresh vegetables with reduced cooking time. Ensure the product is piping hot before serving. Add spices to your own taste.
 Do not refreeze after defrosting.

11. Picture

No, available on request.

12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Josefien GOUSSEAU	
Function:	Data Management Team	
Date:	21/01/2016	
Signature + stamp:	DUJARDIN FOODS N.V. Zvevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 610 610 BTW : BE 0414.091.812 www.dujardin-foods.com 	
Remarks:		