



PRODUCT SPECIFICATION

number: 00149
index: q
initials: sd
date: 17/03/2016

IQF LEAF SPINACH PORTIONS

1. Description

Product description

IQF leaf spinach portions

Process description

The spinach is dry cleaned by an insect drum and aëroseparator, then washed several times, blanched, cooled, portioned and individually quick-frozen.

Latin name

Spinacia oleracea

Composition

leaf spinach portions

<u>size</u>	<u>%</u>	<u>geographic origin</u>
± 15 g	100%	Belgium, France, The Netherlands, Germany
± 50 g		

Legal name

Quick-frozen leaf spinach portions

Vegetarian/vegan information

The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
Total aerobic mesophile plate count	1 000 000
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
Dry matter	min. 6,5%
Nitrates	< 2000 mg/kg
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, deep green
Flavour/Odour	full, characteristic, no off flavours/odours
Texture	uniform, tender, free from fibre, sand and grit

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IQF LEAF SPINACH PORTIONS**5. Average nutritional values**

	per 100 g	unit	% RI* per 100 g	RI*
Energy	102	kJ	1%	8400
Energy	25	kcal	1%	2000
Fat	0,2	g	< 1%	70
of which saturates	0,13	g	1%	20
Carbohydrate	0,6	g	< 1%	260
of which sugars	0,1	g	< 1%	90
Fibre	3,8	g	-	-
Protein	3,2	g	6%	50
Salt	0,11	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 vegetable matter (FEVM)

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

c) Vegetable matter (EVM)

This includes any vegetable material which is derived from the spinach plant, but foreign to the product; such as roots, flower heads, flower stalks; except stalks.

d) Stalks

This includes loose stalks and the part of the attached stalk without leaf.

e) Discoloured leaves

This includes all discoloured leaves (yellow, brown, etc.) to the extent that the area affected is \geq an equivalent circle of 10 mm in diameter either as a single blemish or an aggregate of blemishes.



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8. Defects

DEFECTS	TARGET	MAXIMUM
Per 1000 g (thawed)		
a) Foreign material (number)	0	0
b) FEVM (number)	≤ 2	4
c1) EVM - spinach flower heads and seeds (number)	≤ 1	4
c2) EVM - other, including roots (number)	≤ 1	2
Per 500 g (thawed)		
d) Stalks (% by weight)	$\leq 20\%$	25%
e) Discoloured leaves (number)	≤ 2	6
f) Sand	absent	minimal traces

9. Packaging

Standard packaging options

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

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


10. Cooking instructions

Cook the required amount of frozen spinach with some tablespoons of water on a medium heat. Stir regularly. 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:	Samantha DENIERE	
Function:	Data Management Team	
Date:	17/03/2016	
Signature + stamp:	<div>DUJARDIN FOODS N.V. Zwevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 610 610 BTW : BE 0414.091.812 www.dujardin-foods.com</div> 	
Remarks:		