

1. Description

Product description Process description	beans and broc	coli.	ellow carrots, romano ozen ingredients are mixed
Composition	<u>size</u>	<u>%</u>	<u>geographic origin</u>
orange sliced carrots - crinkle cut	Ø 12-28 mm	25%	Belgium, France, The Netherlands, (Germany, Austria)
yellow sliced carrots - crinkle cut	Ø 12-28 mm	25%	Belgium, France, The Netherlands, (Germany, Austria)
cut romano beans	± 3-4 cm	25%	Belgium, France, (The Netherlands, Germany)
broccoli florets	± 20-40 mm	25%	Spain, France, Poland
	TOTAL:	100%	_
Legal name	Quick-frozen ve	getable n	nix
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Legal name Ingredient declaration Vegetarian/vegan information

vegetables 100% (carrots, romano beans, broccoli) 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	nice mix of green, orange and yellow	
Flavour/Odour	typical of the fresh vegetables, no off	
flavours/odours		
Texture	tender but firm	

5. Average nutritional values

	per 100 g	unit	% RI* per	RI*
			100 g	
Energy	110	kJ	1%	8400
Energy	26	kcal	1%	2000
Fat	0,2	g	< 1%	70
of which saturates	0,13	g	1%	20
Carbohydrate	3,2	g	1%	260
of which sugars	1,7	g	2%	90
Fibre	3,0	g	-	-
Protein	1,4	g	3%	50
Salt	0,07	g	1%	6

Source	Analysis on product as sold

*Reference intake of an average adult (8400 kJ / 2000 kcal)

6. Allergen information

Allergens according to the EU Regulation 1169/20	11 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	-
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	-
Сасао	-
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 of one of the ingredients, 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 of one of the ingredients, but foreign to the product; such as pieces of leaf, stalks, etc.

d) Clusters

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



e) Pieces out of size

This includes pieces which are twice their nominal size or outside the specified size grade.

f) Discoloured pieces

This includes pieces which have clearly a different colour than the rest of the same ingredient.

g) Blemished pieces

This includes units which are blemished to the extent that the area affected is an equivalent circle > 2 mm.

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 (number)	≤ 2	3	
e) Pieces out of size (% by weight)	≤ 10%	20%	
f) Discoloured pieces (% by weight)	≤ 3%	5%	
g) Blemished pieces (% by weight)	≤ 3%	5%	

<u>COMPOSITION</u>	<u>TARGET</u>	MINIMUM	
% by weight per bag (frozen product)			
orange carrot	25%	17,5%	
yellow carrot	25%	17,5%	
romano beans	25%	17,5%	
broccoli	25%	17,5%	

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.



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	max18°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:	Samantha DENIERE	
Function:	Data Management Team	
Date:	28/01/2016	
Signature + stamp:	DUJARDIN FOODS N.V. Zwevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 610 610 BTW : BE 0414.091.812 www.dujardin-foods.com	
Remarks:		