ARDO PRODUCT SPECIFICATION

Brussels Sprouts 25/30 mm

Spec ID	SB5610
Date of first issue	23/03/1999
Date of revision	20/10/2014
Version Number	012

GENERAL DESCRIPTION

The quick frozen brussels sprouts are prepared from fresh, clean, healthy brussels sprouts plants, of the variety Gemmifera (D.C.) O.E. Schulz of the genus Brassica Oleracea L. The product should not be warmer than -18°C.
The brussels sprouts have to be practically free from defects, and possess a very good clean green colour, a good flavour and texture.

DEFINITION OF DEFECTS

A sprout can be defective for one fault only except for internal browning.
Defects should be assessed in the order given.

a) F.M. : This includes any material not derived from the Brussels sprout plant or defined as FEVM or EVM.
Examples of Foreign Matter include insects, pieces of insect, wood, glass, stones, metal, snails, slugs etc.

b) F.E.V.M. : This includes any vegetable matter not derived from the sprout plant.

c) E.V.M. : This includes any vegetable material, other than the sprout, which is derived from the Brussels sprout plant, for example petiole stump attached to the sprout.

d) Loose leaves : These are leaves or fragments of leaves which have become detached from the sprouts.

e) Gross Blemishes : Sprouts which exhibit discoloured areas greater than 25% of the surface area of the sprout.

f) Major Blemishes : A major blemish is a black, brown or discoloured area equal to or greater than an equivalent circle 6 mm in diameter, either as a single blemish or an aggregate of blemishes on the same sprout.

g) Brown Butts : Sprouts exhibiting a significant brown discolouration on the cut surface of the butt.

h) Major Butts : These are sprouts with butts larger than 5 mm measured from the base of the first leaf. This includes ragged heels.

i) Badly formed : These are sprouts which are rosetted or composed of loose leaves (blown) or where the leaves fail to meet over the head of the sprout. This also includes loose base structure and secondary growth (budding).

j) Internal Browning : (This should be assessed at the end of the Defects Section on the entire 100 sprout sub-sample).
Sprouts with an internal brown area. The entire sample of 100 sprouts shall be cut open to assess this defect.

Total major defects: from e) to j)

k) Minor Blemishes : A minor blemish is a black, brown or discoloured area which is less than an equivalent circle 6 mm in diameter, either as a single blemish or an aggregate of blemishes on the same sprout.
Blemishes less than 2 mm in diameter shall be ignored.

l) Mechanically Damaged : These are sprouts which are mechanically damaged to the extent that the sprout is severed to at least the centre of the unit, or has a macerated or crushed appearance, or where more than a quarter of the sprout has been removed. This includes overtrimmed, spiky sprouts, or yellow sprouts. An overtrimmed sprout is one where too much base material has been cut away, causing excessive loss of outer leaves.

Total defects : from e) to l)

m) Over- and undersize: Sprouts <25mm and >30mm.

TOLERANCES OF DEFECTS

Max per 2000 g

a) Nil

b) Nil

c) 4 pcs

d) 40 g

Max per 100 pcs

e) 1 pc

f) 14 pcs

g) 4 pcs

h) 8 pcs

i) 10 pcs

j) 0 pc

Total major defecs: 25 pcs

k) 25 pcs

l) 12 pcs

Total defects: 45 pcs

m) 15 pcs

NUTRITIONAL VALUE	**Average per 100 g**	**%RI***
Energy	: 188 kJ / 45 kcal	2,3%
Fat	: 1,3 g	1,9%
Saturated fat	: 0,3 g	1,5%
Carbohydrates	: 2,7 g	1,0%
Sugars	: 2,4 g	2,7%
Fibres	: 4,3 g	17,2%
Proteins	: 3,5 g	7,0%
Salt	: 0,020 g	0,3%

*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 gentechnology 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.

BACTERIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	500.000 / g	1.500.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Listeria monocytogenes	10/ g	100 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT