

number: 00149

index: r initials: ns

date: 13/11/2017

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> ± 15 g ± 50 g

<u>%</u> 100% geographic origin Belgium, France, The Netherlands, Germany,

Spain

Legal name Quick-frozen leaf spinach portions

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 i	
	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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5. Average nutritional values

	per 100 g	unit	% RI* per	RI*
			100 g	
Energy	102	kJ	1%	8400
Energy	25	kcal	1%	2000
Fat	0,2	g	< 1%	70
of which saturates	0,1	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
3 5 4 1 5 5	7 11 14 17 5 15 5 11 F 1 5 4 4 4 5 5 5 1 4

^{*}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	<u>-</u>		
lupin and products thereof	-		
molluscs and products thereof	-		
Other allergens (according to LeDa-list):			
Beef	-		
Pork	-		
Chicken	-		
Corn/Maize	-		
Cacao	-		
Legumes/pulses	-		
Glutamate (E 620 to E 626)	-		
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

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

9. Packaging

Standard packaging options

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



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12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Nele SERRUYS	
Function:	Data Management Team	
Date:	13/11/2017	
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:		