



ARDO PRODUCT SPECIFICATION

Red currants

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GENERAL DESCRIPTION

The quick frozen Redcurrants (Jonkheer-Van-Tets Variety) prepared from fresh clean, sound berries by cleaning, processing, laser sorting and freezing in accordance with good commercial practice.

The dimensions of the berries should be 5-15mm.

Frozen free flowing berries should possess a clean, delicate natural flavour of the redcurrant with no off flavours present. The redcurrants should exhibit a consistent ripe red colour with little variation. The texture of the berries should be good with all berries firm but succulent. Stalks should be absent in a given sample.

DEFINITIONS OF DEFECTS

- a) F.M. : any matter not derived from the redcurrant plant, e.g. insects, wood, stones, glass, metal, toxic vegetable matter or anything which will render the product unacceptable.
- b) F.E.V.M. : any vegetable matter not originating from the redcurrant plant
- c) E.V.M. : any vegetable material originating from the redcurrant plant, e.g. root, leaves, etc.
- d) Colour variants: redcurrants should possess a good red colour typical of the variety used as per contract with little variation in a given sample. Any berries which are conspicuously different in colour, such as 'pale' or underripe shall be minimal.
- e) Major blemish: Insect infection, rotten area or area of damage affecting 33% or more of a berry.
- f) Minor blemish: As for major blemish but affecting between 20% and 30% of a berry.
- g) Damaged berries: Berries that are not whole or complete through natural or mechanical damage or damage of other sorts.

h) Oversize: >15mm in diameter.

i) Undersize:<5mm in diameter.

j) Stalks (attached or loose): These should be absent in a given sample of redcurrants.

TOLERANCES OF DEFECTS Max per 1000 g

a) Nil

b) Nil

c) 2 pcs

d) 5 pcs

e) 10 g

f) 50 g

g) 30 g

h) 50 g

i) 50 g

j) 5 pcs

NUTRITIONAL VALUE Average per 100 g

%RI*

Energy	: 117 kJ / 28 kcal	1.4 %
Fat	: 0,0 g	0.0 %
Saturated fat	: 0,0 g	0.0 %
Carbohydrates	: 4,2 g	1.6 %
Sugars	: 4,2 g	4.7 %
Fibres	: 3,4 g	13,6%
Proteins	: 1,1 g	2.2 %
Salt	: 0,005 g	0.1 %

*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 gentechonlogy 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.

MICROBIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	50.000 / g	500.000 / g
Enterobacteriaceae	500 / g	1.000 / g
E. Coli	10 / g	50 / g
Yeasts	5.000 / g	50.000 / g
Moulds	1.000 / g	10.000 / g
Listeria monocytogenes	10 / g	100 / g
Salmonella	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT