

**PRODUCT SPECIFICATION**

number: 3513
initials: ES
date: 7/11/2025

IQF strawberry 20-40mm organic**1. Description**

Product description	Quick-frozen Strawberries
Process description	Quick-frozen free flowing Strawberries are prepared from whole, ripe, clean and sound strawberries with their calices removed. The freezing process should ensure stability of colour and flavour and product temperature shall be lower than -18°C.
Latin name	<i>Fragaria x ananassa</i>
Dimensions	<u>size</u> 20-40mm
Ingredient	100% Strawberry
Vegetarian/vegan information	The product is suitable for vegetarians and vegans.
Organic	Controlled and certified organic, control body: see packaging

2. Microbiological standards (cfu/g)

	MAXIMUM
Total aerobic mesophile plate count	500.000
<i>Enterobacteriaceae</i>	1.000
<i>Escherichia coli</i>	100
<i>Listeria monocytogenes</i>	absent/25g
Yeasts	50.000
Moulds	10.000
<i>Salmonella</i>	absent/25g

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Heat treatment	No heating process
Pesticides	grown and processed according to EU regulations 2018/848 and 2021/1165 and their modifications
Heavy metals, mycotoxins and nitrates	in accordance with EU regulation 2023/915 and its modifications
GMO	the product is free from GMO, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Irradiation	the product is not irradiated

4. Sensorial standards

	Per 200 g
Colour	Strawberries should exhibit a ripe colour of pink red with off white/pink flesh noticeable.
Flavour/Odour	Clean, delicate natural flavour/aroma of strawberry, with no off flavors, taints or odours.
Texture	Firm but tender, and shall substantially retain their shape.

5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	163	kJ	2%	8400
Energy	39	kcal	2%	2000
Fat	0,5	g	1%	70
of which saturates	0,0	g	< 1%	20
Carbohydrate	6,1	g	2%	260
of which sugars	6,1	g	7%	90
Fibre	3,8	g	-	-
Protein	0,6	g	1%	50
Salt	0,00	g	< 1%	6

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



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6. Allergen information

Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-)
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	-
contains naturally sulphites	-



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7. Definitions of defects

Defect	Definition
Foreign Matter (FM)	This includes any material not derived from the plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, snails, slugs, toxic vegetation etc.
Foreign Extranious Vegetable Matter (FEVM)	This includes any vegetable material not derived from the plant, and which is non-toxic. Examples are stalk pieces, leaves or pods,...
Extranious Vegetable Matter (EVM)	This includes any extraneous vegetable material derived from the plant, this includes leaf, leaf pieces, tendrils, pieces of pods, loose stems, twins, clusters, pieces of plants,...
Oversize > 40 mm	This includes pieces with diameter > 40 mm.
Undersize < 20 mm	This includes pieces with diameter < 20 mm.
Oversize + Undersize	Sum of oversize and undersize.
Damage	Product which is not whole or complete where 25% and more of the unit is mechanically damaged, bruised, broken, flattened or crushed.
Rot/decay/mould	Discoloured or decomposed units through the action of bacteria or fungi.
Major blemishes > 33% surface	This includes product which is blemished on more than one third of the surface.
Minor blemishes < 33% surface	This includes product which is blemished on less than one third of the surface.
Calyx / Stem	Incomplete removal of calyx or stalk, where part of same remains attached to the product.
Clumps / Freezer Burn	Three or more pieces that are clustered that can't be separated without causing damage. This includes excessive frost on the product.
Malformed	Seriously malformed in appearance.
Colour / immaturity Level A1/A2/A3	The colour of the units shall be bright red to solid and dark red that may range in intensity but will be reasonably uniform throughout the load. Isolated paler units are acceptable if within the tolerance. Level A1, A2 and A3 (see pictures in attachment) are acceptable if within the specified tolerance.



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Colour / immaturity Level R1/R2

The colour of the units shall be bright red to solid and dark red that may range in intensity but will be reasonably uniform throughout the load. Isolated paler units are acceptable if within the tolerance. Level R1 and R2 (see pictures in attachment) are unacceptable colouration.

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Defect (*)	Sample size	UOM	MAXIMUM
Foreign Matter (FM)	1000g	pcs/1000g	Target = 0
Foreign Extranious Vegetable Matter (FEVM)	1000g	pcs/1000g	Target = 0
Extranious Vegetable Matter (EVM)	1000g	pcs/1000g	2
Oversize > 40 mm	1000g	g/1000g	100
Undersize < 20 mm	1000g	g/1000g	100
Oversize + Undersize	1000g	g/1000g	100
Damage	1000g	pcs/1000g	4
Rot/decay/mould	1000g	pcs/1000g	0
Major blemishes > 33% surface	1000g	pcs/1000g	2
Minor blemishes < 33% surface	1000g	pcs/1000g	5
Calyx / Stem	1000g	pcs/1000g	3
Clumps / Freezer Burn	1000g	g/1000g	50
Malformed	1000g	g/1000g	2
Colour / immaturity Level A1/A2/A3	1000g	pcs/1000g	5
Colour / immaturity Level R1/R2	1000g	pcs/1000g	0

(*) Apart from the mentioned physical defects, all our products are in compliance with EU and UK legislation and legislation from specific EU countries (example CTCPA from France)

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Defrost at room temperature ($\pm 2,5h$) or in the refrigerator ($\pm 8h$). Rapid defrosting is possible by microwave on defrost mode. Once defrosted keep refrigerated and consume within 24 hours.
Do not refreeze after defrosting.

10. Storage instructions

-18°C, see BBD

11. Packing information

See packing specification

12. Approval

	Approved on behalf	Approved on behalf of:
Company name:	Ardo Group	
Name:	Lore Eggermont	
Function:	Product Specification Lead	
Date:	7/11/2025	
Signature:		