



PRODUCT SPECIFICATION

number: 00160
index: n
initials: ns
date: 1/04/2019

IQF PARISIAN CARROTS

1. Description

Product description

IQF parisian carrots

Process description

The carrots are washed, steam peeled, blanched and individually quick-frozen.

Latin name

Daucus carota

Composition

parisian carrots

<u>size</u>
< 10 mm
10-15 mm
15-18 mm
18-20 mm
20-22 mm
> 22 mm

%

100%

geographic origin

The Netherlands,
Belgium, (Germany)

Legal name

Quick-frozen parisian carrots

Vegetarian/vegan information

The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
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	bright, deep orange, uniform
Flavour/Odour	full, characteristic sweet and lacking bitterness
Texture	carrots shall be uniformly firm, but yielding to the bite, free from tough cores and any fibrous or woody material.

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IQF PARISIAN CARROTS**5. Average nutritional values**

	per 100 g	unit	% RI* per 100 g	RI*
Energy	183	kJ	2%	8400
Energy	43	kcal	2%	2000
Fat	0,3	g	< 1%	70
of which saturates	0,1	g	1%	20
Carbohydrate	8,5	g	3%	260
of which sugars	4,5	g	5%	90
Fibre	2,1	g	-	-
Protein	0,6	g	1%	50
Salt	0,16	g	3%	6

Source	Analysis on product as sold
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*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	-
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 extraneous vegetable matter (FEVM)

This includes any vegetable matter, not derived from the plant, 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, but foreign to the product; such as pieces of leaf, stalks, woody cores, etc.

d) Pieces out of size

This includes carrots with a diameter not according to the specified diameter.

e) Major blemishes

This includes areas of the roots which have been seriously affected by insects, disease, rot, discoloured cracks, black tops or other agencies, to the extent that (single or in aggregate) the area affected is equal to, or greater than, an equivalent circle of 6 mm in diameter.

f) Faulty peeling

This refers to noticeable pieces of attached skin, greater than, or equal to, an equivalent circle of 6 mm in diameter.

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IQF PARISIAN CARROTS**g) Minor blemishes**

This includes areas of the roots which have been seriously affected by insects, disease, rot, discoloured cracks, black tops or other agencies, to the extent that (single or in aggregate) the area affected is equal to an equivalent circle between 2mm and 6mm in diameter. Blemishes less than an equivalent circle of 2mm shall be ignored. This category excludes green crowns and green rings.

h) Green crowns

This refers to dark green crowns > 2 mm and any green discolouration which extends beyond the crown of the carrot.

i) Discolouration

Are includes carrots with a clearly different colour than the rest of the sample.

j) Cracked

A cracked root is one which, in frozen state, is clean and either shows a crack greater than half the length of the carrot or has an fissure aperture wider than 2 mm.

k) Damaged / deformed

This is a root which has been seriously damaged/deformed by mechanical and/or natural means are included carrot with a length > 1,5 x diameter.

8. Defects

<u>DEFECTS</u>	<u>TARGET</u>	<u>MAXIMUM</u>
Per 1000 g (frozen)		
a) Foreign matter (number)	0	0
b) FEVM (number)	0	0
c) EVM (number)	≤ 1	2
Per 300 g (frozen)		
d) Pieces out of size	-	-
1) Undersize diameter (% by weight)	≤ 25%	35%
2) Oversize diameter (% by weight)	≤ 5%	10%
Total 1)+2) (% by weight)	≤ 25%	35%
Per 100 carrots (rinsed)		
e) Major blemishes (number)	≤ 5	10
f) Faulty peeling (number)	≤ 6	10
g) Minor blemishes (number)	≤ 15	20
Total blemishes e)+f)+g)	≤ 15	20
h) Green crowns (number)	≤ 15	20
i) Discolouration (number)	≤ 2	3
j) Cracked (number)	≤ 15	25
k) Damaged / deformed (number)	≤ 10	15

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IQF PARISIAN CARROTS**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	max. -18°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:	Nele SERRUYS	
Function:	Data Management Team	
Date:	1/04/2019	
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:		