DEFINITION

Quick frozen carrots puree is prepared from carrots which are fresh and sound. Fresh products are cleaned, peeled by steam, manually sorted, cut, cooked, refined and individually quick frozen.

INGREDIENT

Carrots : 100 %

ORGANOLEPTIC PROPERTIES

Colour: orange.
Texture: smooth, not lumpy and tender in mouth.
Taste: Typical of carrots, a bitter or flat taste is considered as a defect.

PHYSICAL PROPERTIES

Dimensions of small tablets: about 40 x 20 x 8 mm
Weight of small portions: 4 à 6 g
Dry matter : 8 % mini.

MICROBIOLOGICAL PROPERTIES

	Target	**Maximum**
Total count	500 000/g	5 000 000/g
Total coliforms	1 000/g	10 000/g
Escherichia coli	10/g	100/g
Listeria monocytogenes	10/g	100/g
Salmonella	Abs/25g	Abs/25g

ORIGIN

EU

SHELF-LIFE

24 months

NUTRITIONNAL VALUE **average per 100 g**

Energy: 128 kJ, 31 kcal

Fat: 0,4 g
Saturated fatty acids: 0,1 g
Carbohydrates: 4,9 g
Sugar: 4,6 g
Fibers: 2,5 g
Proteins: 0,6 g
Salt: 0,13 g

STORAGE CONDITIONS

Stock at -18°C

USING ADVICE

PREPARATION (without defrosting):

- In the pan:
Put small tablets of carrots puree in a pan and cook on average fire during the indicated times:
For 500 g: 12 minutes
For 1 kg: 17 minutes

- In micro-waves*:
Put small portions of carrots puree in adapted plat and cook during indicated times.
Pour 500 g: 7 minutes
Pour 1 kg: 14 minutes
* Indicated time for an oven with a restituted power of 900 Watts

PACKING CODE

EMB 56 066 C

DECLARATION OF NON GMO

ARDO declares that « frozen carrots puree » do not contain genetically modified organisms. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

DECLARATION OF NON IONIZATION

We guarantee that none of products and none of ingredients are irradiated.

DECLARATION OF ALLERGENS

	Absence or presence in product via raw material	Concerned component
Cereals containing gluten and derivatives thereof (wheat, wheat, rye, barley, oat, spelt, kamut or their hybrid varieties)	Absence	
Crustaceans and derivatives thereof	Absence	
Molluscs and derivatives thereof	Absence	
Eggs and derivatives thereof	Absence	
Fish and derivatives thereof	Absence	
Peanuts and derivatives thereof	Absence	
Soyabeans and derivatives thereof	Absence	
Milk and derivatives thereof (y compris lactose et protéines de lait)	Absence	
Nuts and derivatives thereof (Almond, hazelnut, walnut, cashew nut, pecan nut, walnut of Brazil, pistachio nut, macadamia nut and the other nuts in your knowledge)	Absence	
Celery / Celeriac and derivatives thereof	Absence	
Mustards and derivatives thereof	Absence	
Sesame seeds and derivatives thereof	Absence	
Sulfur dioxide and in concentration at levels above 10mg/kg or litre expressed as SO2.	Absence	
Lupin and derivatives thereof	Absence	