ardo	**PRODUCT SPECIFICATION**	number:	00215
		index:	n
		initials:	ns
		date:	15/03/2018

IQF CHOPPED TARRAGON

1. Description

Product description: IQF tarragon flakes

Process description: The fresh leaves are washed, sorted, spin-dried and individually quick-frozen; stalks are removed and the tarragon is sorted by sieving and ventilation.

Latin name: *Artemisia dracunculus*

Composition

	size	*%*	*geographic origin*
chopped tarragon	± 2-4 mm	100%	UK, (Poland)
	± 6 mm		
	± 10 mm		

Legal name: Quick-frozen tarragon

Product information:
- 2-4 mm: flakes between 1 to 4 mm
- 6 mm: flakes between 3 to 6 mm
- 10 mm: flakes from 6 to 10 mm

Vegetarian/vegan information: The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	MAXIMUM
Total aerobic mesophile plate count	10 000 000
Enterobacteriaceae	100 000
E. coli	100
Coagulase-positive Staphylococci	100
Listeria monocytogenes	100
Salmonella spp.	absent/25g

3. Chemical standards

Heat treatment	no
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 50 g (frozen)	
Colour	green
Flavour/Odour	typical of fresh tarragon, no off flavours/odours
Texture	tender, typical, free flowing without clumps

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5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	203	kJ	2%	8400
Energy	49	kcal	2%	2000
Fat	0,7	g	1%	70
of which saturates	0,3	g	2%	20
Carbohydrate	4,9	g	2%	260
of which sugars	4,1	g	5%	90
Fibre	3,9	g	-	-
Protein	3,7	g	7%	50
Salt	0,02	g	< 1%	6

Source	Analysis on product as sold

*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	-

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) Free stalks

This includes stalks from the plant; leaf ribs are not considered as stalks.

d) Discoloured pieces

This includes yellow, black or red pieces, entirely discoloured or spotted.

8. Defects

DEFECTS	TARGET	MAXIMUM
Per 50 g (frozen)		
a) Foreign material (number)	0	0
b) FEVM (% by weight)	≤ 0,5%	1%
c) Free stalks (% by weight)	≤ 2% stalks<2cm and absence of stalks>2cm	4% stalks<2cm and absence of stalks>2cm
d) Discoloured pieces (% by weight)	≤ 0,5%	2%

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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 (consumer packs) / See packaging (bulk product)
Best Before	48 months (from freezing) / 36 or 30 months (consumer packs, according to brand)
Storage conditions	max. -18°C

10. Cooking instructions

Without defrosting, use as fresh herbs. Preferably consume within a short period of time after preparation. Put the closed bag immediately back in freezer.
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:	15/03/2018	
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