



PRODUCT SPECIFICATION

number: 00804
index: b
initials: ja
date: 7/01/2025

IQF INSALATA SAPPHIRA

1. Description

Product description IQF coated bulgur, farro, green chickpeas, peach, white chickpeas, cucumber, tomato, red onion, dried cranberry, mint and parsley.

Process description All the individually quick-frozen ingredients are mixed, coated and packed.

Composition	<u>size</u>	<u>%</u>	<u>geographic origin</u>
<u>bulgur</u> (water, bulgur (wheat))	-	28%	Turkey (Transformed in Belgium)
<u>farro</u> (water, farro (wheat))	-	15%	Germany, Belgium
<u>coating</u> [water, seasoning (spices (with mustard), salt, sugar, natural flavouring, lemon juice powder (lemon juice concentrated, maltodextrin), citrus fibre, herbs, sea salt), sunflower oil, white wine vinegar (water, white wine vinegar), mustard (water, spices: mustard seeds, turmeric, vinegar, salt)]	-	11,7%	
<u>green chickpeas</u> (water, green chickpeas)	-	10%	France, Portugal
<u>peach</u>	10x10	8%	Greece, Bulgaria
<u>white chickpeas</u> (water, chickpeas)	-	8%	France, Canada, Spain, Italy (Transformed in Belgium)
<u>cucumber</u>	10x10	5%	Spain
<u>tomato</u>	10x10	5%	Poland, Spain, Portugal
<u>red onion</u>	6x6	5%	EU
<u>dried cranberries</u> (cranberries, sugar, cranberry powder, sunflower oil)	diced	3,00%	Canada
<u>mint</u>	1-4 mm	0,65%	France, UK, (India)
<u>parsley</u>	1-4 mm	0,65%	France, Austria, UK,
<u>TOTAL:</u>		100,00%	

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Legal name	Coated mix of grains with chickpeas and fruit, quick-frozen
Ingredient declaration	Grains 43% (water, bulgur (wheat), farro (wheat))(gluten), vegetables 33% [chickpeas 18% (water, green chickpeas, white chickpeas), cucumber, tomato, red onion], dressing 11,7% [water, seasoning (spices (with mustard), salt, sugar, natural flavouring, lemon juice powder (lemon juice concentrated, maltodextrin), citrus fibre, herbs, sea salt), sunflower oil, white wine vinegar (water, white wine vinegar), mustard (water, spices: mustard seeds, turmeric, vinegar, salt)], fruit 11% [peach, dried cranberries (cranberries, sugar, cranberry powder, sunflower oil)], herbs (mint, parsley)
Vegetarian/vegan information	The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
Total aerobic mesophile plate count	1.000.000
Enterobacteriaceae	10.000
E. coli	100
Coagulase-positive Staphylococci	100
Listeria monocytogenes	10
Salmonella spp.	absent/25g

3. Chemical standards

Heat treatment	different according to ingredient
Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC 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
Radiation	the product is not irradiated

4. Sensorial standards

Colour	Characteristic for the ingredients
Flavour/Odour	Characteristic for the ingredients
Texture	Firm but tender

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IQF INSALATA SAPPHIRA**5. Average nutritional values**

	per 100 g	unit	% RI* per 100 g	RI*
Energy	559	kJ	7%	8400
Energy	133	kcal	7%	2000
Fat	3,8	g	5%	70
of which saturates	0,50	g	3%	20
Carbohydrate	19,3	g	7%	260
of which sugars	4,0	g	4%	90
Fibre	2,8	g	-	-
Protein	3,9	g	8%	50
Salt	0,71	g	12%	6

Source	Literature
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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 of one of the ingredients, 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 of one of the ingredients, but foreign to the product; such as pieces of leaf, stalks, etc.

d) Clusters

This includes 3 or more pieces, welded together and which can't be separated without causing damage.

e) Pieces out of size

This includes pieces which are twice their nominal size or outside the specified size grade.

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IQF INSALATA SAPPHIRA**f) Discoloured pieces**

This includes pieces which have clearly a different colour than the rest of the same ingredient.

g) Blemished pieces

This includes units which are blemished to the extent that the area affected is an equivalent circle > 2 mm.

8. Defects

<u>DEFECTS</u>	<u>TARGET</u>	<u>MAXIMUM</u>
Per 1000 g (frozen)		
a) Foreign material (number)	0	0
b) FEVM (number)	0	0
c) EVM (number)	≤ 1	2
d) Clusters (number)	≤ 2	3
e) Pieces out of size (% by weight)	≤ 10%	20%
f) Discoloured pieces (% by weight)	≤ 3%	5%
g) Blemished pieces (% by weight)	≤ 3%	5%

<u>COMPOSITION</u>	<u>TARGET</u>	<u>MINIMUM</u>
% by weight per 1000 g (frozen product)		
Coated bulgur	31,9%	22,3%
Coated farro	17,1%	12,0%
Coated green chickpeas	11,4%	8,0%
Coated peach	9,1%	6,4%
Coated chickpeas	9,1%	6,4%
Coated cucumber	5,7%	4,0%
Coated tomato	5,7%	4,0%
Coated red onion	5,7%	4,0%
dried cranberries	3,0%	2,1%
mint	0,65%	0,5%
parsley	0,65%	0,5%

9. PackagingStandard packaging options

<u>RETAIL PACKAGING</u>		
Net weight	50 g up to 2500 g	
Packaging	plastic bag / consumer carton box	
Pallet	euro / industry pallet	
<u>INDUSTRY PACKAGING</u>		
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	

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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
Storage conditions	max. -18°C

10. Cooking instructions

Defrost the bag in the fridge for 12-24 hours. Consume within 72 hours. The product should be kept chilled at all times.

Microwave (portion of 300g): Defrost the product at 600W for 3 minutes. Stir halfway.

Do not refreeze after defrosting.

11. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Jordi ALGOET	
Function:	QA department	
Date:	7/01/2025	
Signature + stamp:	ARDO FOODS NV/SA WEZESTRAAT 61 8850 ARDOOIE BELGIUM Tel: +32 51 31 05 21 VAT/TVA: BE 0859 755 144 	
Remarks:		