



Spécification :
Tricolore carrot chunks
GLUTEN FREE - VGL OIL
CONFIDENTIAL

Internal code	9175 VGL
Indice	B - NPD version
Date	28/09/2022
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General description

Carrots are prepared from fresh and healthy seeds according to the *Daucus carota* L. characteristics.

Carrots are thoroughly brushed, pre-cooked, cut, pre-fried and individually quick frozen.

Size: 20*25*NL

Ingredients

Orange carrot chunks (min 30%) [Orange carrots 94%, vegetable oils (rapeseed oil, sunflower oil, in varying proportions)], Yellow carrot chunks (min 30%) [Yellow carrots 94%, vegetable oils (rapeseed oil, sunflower oil, in varying proportions)], Purple carrot chunks (min 20%) [Purple carrots 94%, vegetable oils (rapeseed oil, sunflower oil, in varying proportions)]

Processing aids :

Diphosphates (E450)

Colour, flavour and texture

*Appearance:

Orange: Deep orange chunks, bright to Light brown color appearance.

Yellow: Yellow chunks, bright to light orange color appearance. Shades of green can be observed, that have no effect on taste.

Purple: Purple chunks, blue to purple color appearance.

*Texture: crispy and tender

* Smell / taste: Sweet, typical of fresh product. Absence of foreign taste and smell.

Definitions of defects

FOREIGN MATTER (F.M.): This includes any non-vegetable material like insects, wood, glass, stones, metal, snails, etc.; and toxic vegetable material.

FOREIGN EXTRANEEOUS MATTER (F.E.V.M.): This includes any vegetable matter, not derived from the plant of one of the ingredients, such as weed, leaves, etc.; except toxic vegetable material.

EXTRANEEOUS VEGETABLE MATTER (E.V.M.): 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.

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

UNDERSIZE: Length < 10 mm.

GROSS BLEMISHES: This includes dark areas greater than 25% of the surface.

MAJOR BLEMISHES: A major blemish is a black or brown discoloured area equal to or greater than an equivalent circle of between 6 mm and 10 mm in diameter.

MINOR BLEMISHES: A minor blemish is a black or brown discoloured area equivalent to a circle of between 3 mm and 6 mm in diameter.



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Specification

Maximum values		
Per 1000 g (frozen)		
Foreign matter	Number	absence
F.E.V.M	Number	absence
E.V.M	Number	≤1
Clumps	Number	≤1
Undersize < 20mm	% w/w	≤5
Gross blemishes	Number	≤4
Major blemishes	Number	≤10
Minor blemishes	Number	≤25
Length >50mm	% w/w	0

Microbiology

	Target	Maximum
Total plate count	500 000/g	1 000 000/g
Escherichia coli	10/g	100/g
Listeria monocytogenes	Abs/25g	<10/g
Salmonella	Abs/25g	Abs/25g
Staph aureus	10/g	100/g

Nutritional values

in 100g		
Energy values	56	kcal
Energy values	232	kJ
Fat	2,3	g
Saturated fat	0,2	g
Carbohydrate	5,6	g
Of which sugar	5,5	g
Fibre	4,5	g
Protein	0,9	g
Salt	0,14	g

Source :

Analyses in accredited laboratory



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Origins¹

* Carrots: European Union

* Vegetable Oils: EU/Non EU (Australia, Austria, Belgium, Bulgaria, Canada, Czech Republic, Denmark, France, Germany, Hungary, Latvia, Lithuania, Poland, Romania, Russia, Serbia, Slovakia, Ukraine, United Kingdom and Uruguay, Holland, Spain, Moldavia, South Africa and Argentina)

¹: Countries of origin depend on the availability and may vary based on the supply

Packing code

EMB 62 863 C

Storage conditions

- Store at -18°C
- Best before end : 24 months after packaging

Cooking instructions

Oven: Place the frozen product in a single layer on a baking sheet. Bake in a preheated oven at 200°C for 20 to 25 minutes or until golden, turning once.

Airfryer: Fry the frozen product for approx. 10-14 minutes in a pre-heated airfryer at 180°C. Shake the product up halfway through the cooking time.

Do not refreeze after defrosting.

Statements

*** Declaration of non ionisation :**

The product is not ionized and does not contain irradiated ingredients.

*** Declaration of non-GMO :**

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gencechnology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

*** Chemical properties:**

Pesticides and Heavy metals: conform to European legislation.

Allergens

Allergens and products thereof According to directive 2003/89/EG and 2006/142/EG	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		X		X		X	
Crustaceans		X		X		X	
Eggs		X		X		X	
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X		X		X	
Milk		X		X		X	
Nuts		X		X		X	
Celery		X		X		X	
Mustard		X		X		X	
Sesame		X		X		X	
Sulphur Dioxide (>10 ppm)		X		X		X	
Lupine		X		X		X	
Molluscs		X		X		X	

Thank you to sign this specification within 15 days after this time the absence of return from you is acceptance.

Name :

Date :

Signature :