

**PRODUCT SPECIFICATION**

number: 00417
index: e
initials: ns
date: 22/03/2019

IQF VEGETABLE AND HERB MIX FOR SALSA MEXICANA**1. Description**

Product description	IQF coated mix of different vegetables, aromatic herbs and spices.	
Process description	All the individually quick-frozen ingredients are mixed and packed.	
Composition	<u>size</u>	<u>%</u>
<u>diced vegetables</u> : red, yellow and green sweet pepper, tomato, onion	± 10x10 or ± 6x6 mm	72,0%
<u>herbs and spices</u> : spring onion, coriander, garlic, green and red chilli pepper, cumin	cut or milled	25,5%
<u>seasoning</u> (salt, sweet pepper, onion, pepper, onion powder, spice extract)	-	1,5%
<u>sunflower oil</u>	-	1,0%
	TOTAL:	100,0%
Legal name	Quick-frozen seasoned mix of vegetables and herbs	
Ingredient declaration	Sweet pepper, tomato, onion, spring onion, coriander, garlic, chilli pepper, cumin, salt, pepper, spice extract, sunflower oil.	
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
E. coli	100
Listeria monocytogenes	absent/25g
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 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

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Per 200 g (prepared)	
Colour	nice mix of different colours
Flavour/Odour	typical for the ingredients, mexicana, no off flavours/odours
Texture	firm but tender

5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	212	kJ	3%	8400
Energy	51	kcal	3%	2000
Fat	1,5	g	2%	70
of which saturates	0,3	g	1%	20
Carbohydrate	6,2	g	2%	260
of which sugars	4,7	g	5%	90
Fibre	2,3	g	-	-
Protein	1,9	g	4%	50
Salt	0,74	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	-

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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 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.

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

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

DEFECTS	TARGET	MAXIMUM
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%

9. PackagingStandard 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
Storage conditions	freezer max. -18°C: see best before date refrigerator 3-4°C: max. 24 hours

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IQF VEGETABLE AND HERB MIX FOR SALSA MEXICANA**10. Cooking instructions**

Defrost: either in refrigerator (3-4°C) during 12 hours, or in microwave oven at 160 W during 3-4 minutes stirring halfway through. After defrosting, add either vegetable oil / vinegar / lemon juice and salt to your taste. Use for cold or warm preparations and serve immediately.

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:	22/03/2019	
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:		