

**DEFINITION**

Sweet potatoes are prepared from fresh and healthy seeds according to the *Ipomoea batatas L.* characteristics.

Sweet potatoes are thoroughly brushed, pre-cooked, cut, coated, pre-fried and individually quick frozen (-18°C).

**INGREDIENTS**

Sweet potato 91%, sunflower oil, rice and maize flour, modified potato starch, potato dextrin, salt, raising agents: diphosphates and sodium carbonates, stabiliser: xanthan gum, colours: paprika extracts, curcumin.

**TECHNOLOGICAL FUNCTION/ PROCESSING AIDS**

Diphosphates (E450)

**ORGANOLEPTIC CHARACTERISTICS**

Appearance: Light orange to brown color.

Texture: Crispy and tender.

Smell / taste: Typical of fresh product, lightly seasoned. Absence of foreign taste and smell.

**DEFINITION OF DEFECTS APPEARANCE**

**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.

**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.

|                |                                                    |                                 |
|----------------|----------------------------------------------------|---------------------------------|
| Ardo Violaines | Specification : Sweet potato wedges<br>GLUTEN FREE | DK/1742 - Indice E - 04/01/2018 |
|----------------|----------------------------------------------------|---------------------------------|

## **SPECIFICATIONS OF SWEET POTATO WEDGES GLUTEN FREE**

| Maximum values     |        |         |
|--------------------|--------|---------|
| Per 600 g (frozen) |        |         |
| Foreign matter     | Number | absence |
| F.E.V.M            | Number | absence |
| E.V.M              | Number | ≤1      |
| Clumps             | Number | ≤1      |
| Gross blemishes    | Number | ≤3      |
| Major blemishes    | Number | ≤11     |
| Minor blemishes    | Number | ≤26     |

## **MICROBIOLOGY**

|                        | Target | Maximum |
|------------------------|--------|---------|
| E.coli                 | 10/g   | 100/g   |
| Listéria monocytogenes | 10/g   | 100/g   |

## **ORIGIN**

Sweet potatoes: European Union, United States.

Coating: European Union, Argentina, Brazil, Cambodia, Guyana, India, Myanmar, Pakistan, Thailand, United States, Uruguay, Vietnam.

Sunflower oil: Romania, Russia, Ukraine, Hungary, Austria, France, Spain, Poland, Slovakia, Czech Republic, Moldavia, Uruguay, Germany, Bulgaria, South Africa and Argentina

## **BEST BEFORE END**

24 months after packaging

**NUTRITIONAL VALUES in 100g**

|                |      |      |
|----------------|------|------|
| Energy values  | 111  | kcal |
| Energy values  | 465  | kJ   |
| Fat            | 3,5  | g    |
| Saturated fat  | 0,3  | g    |
| Carbohydrate   | 16,0 | g    |
| Of which sugar | 10,0 | g    |
| Fibre          | 3,7  | g    |
| Protein        | 2,0  | g    |
| Salt           | 0,35 | g    |

Source: External accredited laboratory.

**STORAGE CONDITIONS**

Store at -18°C

**COOKING INSTRUCTIONS:**

Do not refreeze after defrosting.

**Oven:**

Place the frozen vegetable wedges in a single layer on a baking sheet. Bake in a preheated oven at 180°C for 22 to 25 minutes or until golden and crispy, turning once.

Tip: The vegetable wedges become extra crispy by using aluminum foil on the baking tray.

**PACKING CODE**

EMB 62 863 C

**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 gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

**DECLARATION OF NON-IONISATION**

The product is not ionized and does not contain irradiated ingredients

**CHEMICAL PROPERTIES:**

Pesticides and Heavy metals: conform to European legislation.

**DECLARATION OF ALLERGENS**

| Allergens and products thereof<br>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  | Fried vegetables                                                     |
| Crustaceans                                                                         |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Eggs                                                                                |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Fish                                                                                |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Peanuts                                                                             |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Soybeans                                                                            |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Milk                                                                                |                                           | x  | x                  |    |                                     | x  | Prepared vegetables                                                  |
| Nuts                                                                                |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Celery                                                                              |                                           | x  | x                  |    |                                     | x  | Mixed vegetables - Fried vegetables                                  |
| Mustard                                                                             |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Sesame                                                                              |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Sulphur Dioxide (>10 ppm)                                                           |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Lupine                                                                              |                                           | x  |                    | x  |                                     | x  |                                                                      |
| Molluscs                                                                            |                                           | x  |                    | x  |                                     | x  |                                                                      |