

General description

- * Parsnips are prepared from fresh and healthy seeds according to the *Pastinaca sativa* L. characteristics.
- * Parsnips are thoroughly brushed, pre-cooked, cut, coated, pre-fried, glazed and individually quick frozen (-18°C).

Ingredients

Parsnips (85%), palm oil, vegetable oils (rapeseed oil, sunflower oil in varying proportions), rice and maize flour, salt, potato dextrin, raising agents: diphosphates and sodium carbonates, stabiliser: xanthan gum, honey.

Processing aids :

Diphosphates (E450)

Colour, flavour and texture

- * Appearance: Golden brown color with a glossy appearance.
- * Texture: Fibrous, soft tender, core crisp to the periphery.
- * Smell / taste: Sweet. 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.
- * FRYER DEBRIS
- * 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.

Specification

Maximum values		
Per 600 g (frozen)		
Foreign matter	Number	absence
F.E.V.M	Number	absence
E.V.M	Number	≤1
Fryer debris	Number	≤1
Gross blemishes	Number	≤3
Major blemishes	Number	≤11
Minor blemishes	Number	≤23

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	162	kcal
Energy values	672	kJ
Fat	9,9	g
Saturated fat	3,5	g
Carbohydrate	14	g
Of which sugar	6,2	g
Fibre	5	g
Protein	1,5	g
Salt	0,2	g

Source :

External accredited laboratory



Spécification :
Honey glazed parsnips
GLUTEN FREE - VGL OIL
CONFIDENTIAL

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Origins¹

- * Parsnips: European Union
- * Coating: European Union, Argentina, Brazil, Cambodia, Guyana, India, Myanmar, Pakistan, Thailand, United States, Uruguay, Vietnam, China.
- * Vegetable Oils: European Union, Australia, Canada, Russia, Serbia, Uruguay, United Kingdom, Ukraine, Moldavia, South Africa and Argentina
- * Palm oil: South East Asia (Malaysia, Indonesia, Papua New Guinea), Colombia, Honduras, Panama, Costa Rica, Guatemala, Ecuador, Peru, Brazil
- * Honey: Mexico, Argentina, Brazil, European Union.

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 vegetable wedges in a single layer on a baking sheet. Bake in a preheated oven at 220°C for 25 to 30 minutes or until golden and crispy, turning once.
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 gentotechnology 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 :