

**PRODUCT SPECIFICATION**

number: 00305
index: i
initials: es
date: 5/02/2026

IQF DICED KOHLRABI**1. Description**

Product description	IQF diced kohlrabi		
Process description	The kohlrabi is peeled, washed several times, cut, blanched and individually quick-frozen		
Latin name	<i>Brassica oleracea</i> convar. <i>acephala</i> alef. var. <i>gongylodes</i>		
Composition	<u>size</u>	<u>%</u>	<u>geographic origin</u>
	diced kohlrabi	± 10x10 100%	Belgium, (Germany)
Legal name	Quick-frozen kohlrabi		
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	blanched
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

Per 200 g (prepared)	
Colour	uniform white to creamy white, with light green tints
Flavour/Odour	full, characteristic kohlrabi flavour/odour
Texture	tender but firm

**PRODUCT SPECIFICATION**

number: 00305
index: i
initials: es
date: 5/02/2026

IQF DICED KOHLRABI**5. Average nutritional values**

	per 100 g	unit	% RI* per 100 g	RI*
Energy	77	kJ	1%	8400
Energy	19	kcal	1%	2000
Fat	0,1	g	< 1%	70
of which saturates	0,1	g	< 1%	20
Carbohydrate	2,4	g	1%	260
of which sugars	1,7	g	2%	90
Fibre	2,6	g	-	-
Protein	0,7	g	1%	50
Salt	0,06	g	1%	6

Source	Analysis on product as sold
--------	-----------------------------

*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	-

**PRODUCT SPECIFICATION**

number: 00305
index: i
initials: es
date: 5/02/2026

IQF DICED KOHLRABI

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, 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, 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) Gross blemishes

This includes brown or black cubes > 10mm.

f) Major blemishes

This includes pieces with brown or black blemishes > 6 mm.

g) Minor blemishes

This includes pieces with blemishes between 2 and 6 mm (< 2 mm will be ignored).

**PRODUCT SPECIFICATION**

number: 00305
index: i
initials: es
date: 5/02/2026

IQF DICED KOHLRABI**h) Badly cut**

Pieces that have not been separated entirely.

i) Undersize

This includes pieces which fall through a sieve of 6,3 mm.

j) Woody pieces

This includes pieces which are fibrous or have a woody structure.

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 (% by weight)	10%	15%
Per 500 g (frozen)		
e) Gross blemishes (number)	≤ 1	3
f) Major blemishes (number)	≤ 6	10
g) Minor blemishes (number)	≤ 10	15
Total f) + g) (number)	≤ 10	15
h) Badly cut (% by weight)	≤ 10%	15%
i) Undersize (% by weight)	≤ 10%	15%
j) Woody pieces (number)	≤ 10	15

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	

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 (max. 48 months from freezing)
Storage conditions	max. -18°C



PRODUCT SPECIFICATION

number: 00305
index: i
initials: es
date: 5/02/2026

IQF DICED KOHLRABI


10. Cooking instructions

Cook from frozen. Prepare as fresh vegetables with reduced cooking time. Ensure the product is piping hot before serving. Add spices to your own taste.
Do not refreeze after defrosting.

11. Picture

Yes, see below.

12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Eveliëne SOETE	
Function:	QA Department	
Date:	5/02/2026	
Signature + stamp:	 NV ARDO Wezestraat 61 8850 ARDOOIE BE 0433.803.794 Tel. 051 31 06 21	
Remarks:		

