



ARDO PRODUCT SPECIFICATION

Cut Baby carrots 6/14

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GENERAL DESCRIPTION

The quick-frozen small carrots are prepared from fresh healthy and sound steam peeled cut Amsterdam type roots of the plant *Daucus Carote* L. The temperature should not be warmer than - 18°C.

The product is blanched.

Size: - diameter 6-14 mm; 80 % has to be of declared size.

- length: 50 mm

PHYSIOLOGICAL DATA

- Taste and colour : characteristic for fresh carrots.

- Odour : characteristic for fresh carrots.

- Firmness : firm not tough.

DEFINITION OF DEFECTS

a) F.M. : Foreign matter include such as pieces of insect, wood, stones, etc, ...

b) F.E.V.M. : any vegetable material other than the original plant

c) E.V.M. : This includes any vegetable material , other than the carrot root, which is derived from the carrot plant, either attached or unattached.

d) Pieces < 20 mm

e) Length : > 55 mm

f) Length : > 60 mm

g) Major blemishes : seriously discoloured area (black top) or affected area + 6 mm (caused by insects or disease).

h) Badly peeled : pieces of skin > 6 mm area.

- i) Minor blemishes : idem as major but 3-6 mm.
- j) Total blemishes : G+H+I
- k) Green collars : > 2 mm thick.
- l) Cracked : clean crack greater than half the length of the carrot or with a fissure aperture wider than 2 mm.
- m) Damaged : this is a root has been crushed by mechanical or natural means and which has been seriously deformed.
- n) Over/undersize : > 14 mm, < 6 mm Ø

TOLERANCES OF DEFECTS

Max per 1000 g

- a) Nil
- b) Nil
- c) Nil
- d) 100 g
- e) 80 g
- f) 1 pc

Max per 100 carrots

- g) 3 pcs
- h) 4 pcs
- i) -
- j) 10 pcs
- k) 10 pcs
- l) 5 pcs
- m) 3 pcs
- n) 20 pcs

NUTRITIONAL VALUE Average per 100 g **%RI***

Energy	: 117 kJ / 28 kcal	1%
Fat	: 0.4 g	1%
Saturated fat	: 0.1 g	1%
Carbohydrates	: 4.3 g	1%
Sugar	: 4.1 g	5%
Proteins	: 0.6 g	1%
Fibres	: 2.3 g	
Salt	: 0,06 g	1%

* RI: Reference intake of an average adult (8400kJ/2000kcal).

DECLARATION OF ALLERGENS

Allergen included in ANNEX II of the directive EU 1169/2011	Present in end product due to ingredients		Nature of the constituent	Unintended presence	
	YES	NO		YES	NO
Gluten		x			x
Crustaceans		x			x
Eggs		x			x
Fish		x			x
Peanuts		x			x
Soybeans		x			x
Milk		x			x
Nuts		x			x
Celery		x			x
Mustard		x			x
Sesame		x			x
Sulphur Dioxide (>10 ppm)		x			x
Lupine		x			x
Molluscs		x			x

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

CHEMICAL DATA

Pesticide residue

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

Declaration on heavy metals

We hereby declare that all products, supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

BACTERIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	500.000 / g	1.000.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Listeria monocytogenes	Absent / 25 g	<10 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT