



SPECIFICATION



BATTERED ONION RINGS (preformed)

Document : S-GREE.324.E

Version : 09

Date : 02/02/2016

Revision : 01

Date : 26/11/2020

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1. Company

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2. Specification of the product

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law
 (cf. www.fytoweb.fgov.be)
- Heavy metals: following the EU (Belgian) law
- Battered onion rings
 - . Process description: peeled and cuttered onions pieces are mixed, formed into a ring shape, battered, prefried, frozen and packed
 - . Ingredients:
 - 57 % diced onions
 - 10.6% binding matrix: wheat starch, wheat flour, gelling agent (E401), dextrose, salt, sugar
 - 10 % batter: wheat flour, starch (corn, tapioca), dextrose, raising agents (E450 & E500), thickeners (E407 & E412)
 - 9.5% predust: wheat flour, salt, yeast, sunflower oil
 - 9% sunflower oil
 - . Defects:

count per kg:	58-68 pcs
weight per piece:	15-17 g/ring



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broken rings:	max 3 pcs/kg
deformations:	max 2 pcs/kg
damaged coating (>25%)	max 2 pcs/kg
clusters:	max 2 pcs/kg
diameter (internal)(<15 mm)	max 6 pcs/kg
EVM (e.g. onion peel):	max. 2 pcs/kg

- Organoleptic criteria:

- . Appearance: rings shape with a yellow-brown coating
- . Taste: typical, battered onion
- . Smell: fried onion
- . Consistency: firm and crunchy, but not hard
- . Colour : light yellow-brown

- Nutrition information (gramme / per 100 grammes):

- . Energy: 840 kJ – 200 kcal
- . Fat: 9.2
- . Of which saturates: 1.2
- . Carbohydrate: 26.5
- . Of which sugars: 4.1
- . Fibre: 2.8
- . Protein: 2.9
- . Salt: 1.0

3. Bacteriological norms

- T.V.C.: < 10⁶ / g
- Coliforms: < 10⁴ / g
- E. Coli: < 10² / g
- Moulds and yeasts: < 10³ / g
- Salmonella: absent / 25 g



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- *Listeria monocytogenes*: 10^2 / g

4. Packaging process

- E-code ("e"): in accordance with the regulations
 - Optical sorting
 - Metal detection:
 - . Metal detector on every packaging line
 - . Every packaging line is checked at least once every two hours by the lab
 - . Sensitivity:
 - 2.0 mm Fe
 - 3.0 mm Stainless Steel
 - 3.0 mm Non-Fe
-

5. Packing



1. 20x450 g

- Film:

Material: Polyetilene

Dimensions: 525 x 246 mm

Thickness: 50 μ m

Netto-weight : 450 g

Ean-code: 5413408 128040

- Outer case

Dimensions : 392*298*290mm

Ean -code: 5413408006058

- Palletisation : 6*10 cases = 540 kg / palet (netto) (INDUSTRIAL)

2. 10x1kg

- Film:

Material: Polyetilene



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Dimensions: 580 x 400 mm

Thickness: 50 µm

Netto-weight : 1000 g

Ean-code: 8716794 010034

- Outer case

Dimensions : 382*287*298mm

Ean -code: 8716794 010041

- Palletisation : 6*10 cases = 600 kg / palet (netto) (INDUSTRIAL)

6. Storage and expiry date

- Expiry date (when all the guidelines as mentioned below are followed):

24 months after packaging (see packaging).

- Production code : Lxyyy8D

x = last number of the year in which the product has been packed

yyy = day on which the product has been packed (e.g. 1 January = 001)

8D = fixed (internal code d'Arta)

- Storage temperature (factory freezer): max -20 °C

- Transport: loading temperature: max. -18 °C

transport temperature: max. -20 °C

- Storage temperature in distribution: max. -18 °C

7.Storage and preparation by the consumer

- Storage:

. Refrigerator: 24 hours

. Freezer compartment in refrigerator: 48 hours

. Freezer : -6 °C: 2 days



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-12 °C : 1 month

-18 °C: see expiry date

- Warning:

- . Never refreeze thawed products
- . Not suitable for microwave preparation

- Cooking instructions:

All appliances vary, the following are guidelines only. For best results cook from frozen.

Oven

Pre-heat the oven at 220°C. Arrange a single layer of onion rings on a baking tray. Cook near the top of the oven for 10-12 minutes turning over halfway through cooking time.

Frying pan

Pre-heat the grill to a high heat. Arrange a single layer of onion rings on the grill pan. Grill for 8 minutes turning halfway through the cooking time.

Deep-fry

Pre-heat the oil to 180°C. Gently lower 8 or 9 onion rings into the pre-heated oil and fry for 2-3 minutes until golden brown. Drain on kitchen paper and serve. Do not overload frying basket.

8. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof	Yes	Present in batter
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	



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Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof (including lactose)	No	
Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO ₂ , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	
Molluscs and products thereof	No	

* almond (*Amygdalus communis* L.) , hazelnut (*Corylus avellana*) , walnut (*Juglans regia*) , cashewnut (*Anacardium occidentale*) , pecan (*Carva illinoiesis* (*Wangenh.*) K. Koch) , Brazil nut (*Bertholletia excelsa*) , pistachio (*Pistacia vera*) , Macadamia nut and Queensland nut (*Macadamia ternifolia*)

9. General declaration

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.