

 <p>2d'Arta N.V. Pittemsestraat 58A BE - 8850 Ardoole Belgium Tel: +32 (0)51 / 74.69.91 Fax: + 32 (0)51 / 74.69.68 E-mail: specs@darta.com</p>	<h1>PRODUCT SPECIFICATION</h1>
<p>Code: P15001F5E/1 Created: 11/12/2019 Updated: 10/10/2022 Page 1 of 6</p>	<h2>Green valley</h2>

1. Specification of the product

Brandname = GREENS cuisin'easy
 Productname = GREEN VALLEY
 Net weight - 1250 g
 Vegetarian and gluten free

Ingredient list:	%	Breakdown	ALLERGENS
Buckwheat	27.00	water, buckwheat	-
Spinach	13.00		-
Peas	13.00		-
Broad beans peeled	13.00		-
Broccoli rice	13.00		-
Olive oil	5.50		-
Spring onion	5.00		-
Mustard	3.65	water, mustard seeds, ethylalcohol vinegar, salt, turmeric	MUSTARD
Agave syrup	2.50		-
White wine vingar	1.70		-
Water	1.60		-
Salt	1.00		-
Pepper	0.05		-

Ingredient list: Vegetables 57% (spinach, peas, broad beans peeled 13%, broccoli rice, spring onion), buckwheat 27 % (water, buckwheat), sauce 16% (olive oil, mustard 3.7% (water, **mustard** seeds, ethylalcohol vinegar, salt, turmeric), agave syrup 2.5%, white wine vinegar, salt, pepper).

2. Product dimensions

3. The concept

Our premium 'thaw-and-serve' salads is a concept of complete meal salads, immediately ready-to-serve after defrosting.

Developed by chefs for chefs ...

- Fresh frozen: an alternative to traditional fresh salads.
- Premium: a higher dimension for your menu
- Simple preparation: only defrosting
- Multi-functional use: for every type of foodserve or catering application



2d'Arta N.V.
Pittemsestraat 58A
BE - 8850 Ardoole
Belgium
Tel: +32 (0)51 / 74.69.91
Fax: + 32 (0)51 / 74.69.68
E-mail: specs@darta.com

PRODUCT SPECIFICATION

Code: P15001F5E/I
Created: 11/12/2019
Updated: 10/10/2022
Page 2 of 6

Green valley

4. Organoleptic

Odour : Sweet mustard smell
Appearance : typical green color
Taste : taste of sweet green vegetables with a hint of mustard

5. Expiry date and storage

Expiry date: 18 months from date of packing.

Storage:

. Freezer :- 18 °C: see expiry date

Warning: Never refreeze thawed products

Production code : L xxxxxx D

Xxxxxx = packaging order number, a unique internal number

Temperature

- 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

6. Cooking - instructions

Let defrost for 16 hours in the refrigerator and consume within 72 hours.

It is also possible to defrost the salad in the microwave on defrost mode.

250g : 6 min on 160W

500g: 8 min on 160W

Stir halfway and at the end.



2d'Arta N.V.
Pittensestraat 58A
BE - 8850 Ardoole
Belgium
Tel: +32 (0)51 / 74.69.91
Fax: + 32 (0)51 / 74.69.68
E-mail: specs@darta.com

PRODUCT SPECIFICATION

Code: P15001F5E/1
Created: 11/12/2019
Updated: 10/10/2022
Page 3 of 6

Green valley

7. Microbiological Specification

Organism	Values
Total aerobic plate count at 30°C	< 1.0 x 10 ⁶ cfu/g
Coliforms	< 1.0 x 10 ⁴ cfu/g
E. coli	< 100 cfu/g
Salmonella	Absent / 25 g
Listeria Monocytogenes	< 10 / g
Yeast & moulds	< 10 ⁴ cfu/g

8. Nutritional Information per 100 g

	Per 100g	
Energy	563	kJ
	134	Kcal
Fat	6.3	g
of which saturated fat	1.0	g
Carbohydrates	13.0	g
of which sugars	2.7	g
Fiber	2.9	g
Protein	4.3	g
Salt	1.1	g



2d'Arta N.V.
Pittensestraat 58A
BE - 8850 Ardoole
Belgium
Tel: +32 (0)51 / 74.69.91
Fax: + 32 (0)51 / 74.69.68
E-mail: specs@darta.com

PRODUCT SPECIFICATION

Code: P15001F5E/1
Created: 11/12/2019
Updated: 10/10/2022
Page 4 of 6

Green valley

9. Presence of allergens

Allergen	Presence
Gluten	-
Crustaceans	-
Egg	-
Fish	-
Peanuts	-
Soy	-
Cow's milk	-
Nuts *	-
Celery	-
Mustard	+
Sesame	-
Sulphur dioxide and sulphites (E220-E228)	-
Lupin	-
Molluscs	-

* 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*)

10. Picture



11. Packaging

11.1 Packaging process

- E-code ("e"): in accordance with the regulations
- BEST Laser Sortex on every packaging line
- Metal detection: . A 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



2d'Arta N.V.
Pittensestraat 58A
BE - 8850 Ardoole
Belgium
Tel: +32 (0)51 / 74.69.91
Fax: + 32 (0)51 / 74.69.68
E-mail: specs@darta.com

PRODUCT SPECIFICATION

Code: P15001F5E/1
Created: 11/12/2019
Updated: 10/10/2022
Page 6 of 6

Green valley

11.2 Packaging 4 x 1250 g

FOIL

Material : Low Density PolyEtheen 70 µm

Dimensions : 530x330 mm

Net weight: 1250 g

EAN foil : 5413408991026

CASE

Colour: brown

Dimensions: 330 x 240 x 120 mm

Weight: 184 g

EAN carton: 5413408981027

- Palletisation :

10 cartons/layer x 12 layers = 600 kg / pallet (net) (EURO pallet)

14 cartons/layer x 12 layers = 840 kg / pallet (net) (INDU pallet)

12. 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.
- d'Arta is BRC, IFS and ISO 14001 certified.
- Dardico is ISO 14001 and ISO 9001 certified.
- GMO-free
- Remnants of pesticides: following the EU (Belgian) law <https://fytoweb.be/nl>
- Free from additives
- Heavy metals: following the EU (Belgian) law

Date: 10/10/2022

Stamp and signature