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<h2>BEER BATTERED ONION RINGS</h2>			
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**1. Company**      N.V. d'Arta  
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[www.darta.com](http://www.darta.com)

**2.Specification of the product**

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law  
(cf. [www.fytoweb.be](http://www.fytoweb.be))
- Heavy metals: following the EU (Belgian) law
- Battered onion rings
  - . Short product description: Whole Onion Rings, cut to 10-12mm slice, coated in crispy beer batter and lightly fried.
  - . Ingredients: Sliced onions (43%) **Wheat** flour (calcium, iron, niacin, thiamine), Rapeseed oil, Beer (**Barley**), Water, Maize flour, Raising agents (E450i, E500ii), Salt, Dextrose, Yeast extract, Yeast Flavouring, Sugar
  - . Defects/kg:
 

Foreign material:	absent
Clumps (2 of more rings stuck together):	max. 3 pc
Small rings ( < 10 mm at narrowest point):	max. 3 pcs
Crushed or broken pieces (pieces of ring):	max. 3 pcs
Damaged coating (<20%):	max. 3 pcs
Fryer debris (10% of the ring):	max. 3 pcs
Total defects per bag:	max. 8 pcs

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- Organoleptic criteria:



- . **Appearance:** Naturally varying sizes of onion slices coated in an even coating of pale yellow batter; turning to a golden brown on cooking with darker brown highlights of onion showing through the coating.
- . **Taste:** typical battered onion ring with beer flavour notes
- . **Smell:** fried onion with beer flavour notes
- . **Consistency:** Crisp coating with soft onion inside. Rings may become softer if allowed to stand/cool
- . **Colour :** Light yellow-brown

- Nutritional information (gramme / per 100 grammes):

- . *Energy:* 1188 kJ – 283 kcal
- . *Fat:* 13.3
- . *Of which saturates:* 1.0
- . *Carbohydrate:* 36.0
- . *Of which sugars:* 4.6
- . *Protein:* 4.6
- . *Salt:* 0.4

### **3. Bacteriological norms**

- T.V.C.: < 10<sup>6</sup> / g
- Enterobacteriaceae: < 10<sup>4</sup> / g
- E. Coli: < 10<sup>2</sup> / g
- Moulds and yeasts: < 10<sup>3</sup>/ g
- Salmonella: absent / 25 g
- Listeria monocytogenes: <10<sup>2</sup> / g

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#### **4. Product dimensions**

- Amount/kg: target: 35 pieces (min. 30– max. 40)
- Slice thickness (measured on the uncoated product):  
Target: 11 mm (min. 8 mm – max. 12 mm)

#### **5. 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. 6 x 1 kg

- Film:

Material: Polyethylene  
 Length: 400 mm  
 Thickness: 55 µm  
 Net weight: 1000 g  
 EAN-code: 5413408113336

- Case:

Color: brown  
 Case dimensions: 382 x 287 x 265 mm  
 Case weight: 311g

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EAN-code: 5413408695108

- Palletization: 6x10 cases = 360 kg / palet (netto) (= INDUSTRIAL PALLET)

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### **6. Storage and expiry date**

- Expiry date (when all the guidelines as mentioned below are followed):  
30 months after packaging (see packaging).
  - Production code : L x yyy 8 D  
 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 januari = 001)  
 8 D = fixed code (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 : -12 °C : 1 month  
 -18 °C: see expiry date
- Warning:
  - . Never refreeze thawed products



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### - Cooking instructions:

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

#### **Oven bake**

Pre-heat the oven to 200°C. Arrange a single layer of onion rings on a baking tray. Put in the oven for 16-18 minutes turning once halfway through cooking time.

#### **Deep fry**

Pre-heat the oil at 190°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	<b>Yes</b>	Present in batter (wheat and barley)
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
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	



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Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO <sub>2</sub> , 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* )

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### **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.