



## ARDO UK PRODUCT SPECIFICATION

Product name:	<b>IQF Blueberries 10X1kg</b>
Product code:	<b>036150</b>
External code:	<b>XBO310</b>
Date of first version :	25/05/2004
Date of revision:	24/05/2023
Version number:	10

### DESCRIPTION

**Thomas Ridley**  
FOODSERVICE

**RECEIVED**  
Thomas Ridley QC Dept.  
3:42 pm, 17 Jan 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



Legal name	Quick-frozen blueberries
Latin name	<i>Vaccinium cyanococcus</i>
Origin	USA, Canada, Chile, Argentina, Peru, Spain, Morocco
Process description	Quick-frozen Blueberries are prepared from fresh clean, sound berries of species <i>Vaccinium cyanococcus</i> by appropriate cleaning, processing and freezing in accordance with good commercial practice. The process should ensure stability of colour and flavour and product temperature shall be lower than -18°C.
Size	diameter of 12mm
Ingredient declaration	Blueberries (100%)

### Organoleptic

Appearance	Blueberries should exhibit a consistent ripe dark purple/black colour with little variation.
Aroma	To possess a clean, delicate natural aroma of Blueberry, with no off odours present.
Flavour	To possess a clean, delicate natural flavour of Blueberry, with no off flavours present.
Texture	The texture of the berries should be good with all berries firm but succulent.



## ARDO UK PRODUCT SPECIFICATION

Product name:	<b>IQF Blueberries 10X1kg</b>
Product code:	<b>036150</b>
External code:	<b>XBO310</b>
Date of first version :	25/05/2004
Date of revision:	24/05/2023
Version number:	10

### MICROBIOLOGICAL STANDARDS (cfu/g)

	MAXIMUM
Total Viable Count	500,000
Coliforms	1,000
E. coli	50
Yeast	50,000
Moulds	10,000
<i>Listeria monocytogenes</i>	10
<i>Salmonella</i>	absent/25g

### AVERAGE NUTRITIONAL VALUES

	per 100 g	unit	% RI*	RI*
Energy	144	kJ	2%	8400
Energy	34	kcal	2%	2000
Fat	0.2	g	< 1%	70
of which saturates	0.00	g	< 1%	20
Carbohydrate	6.6	g	3%	260
of which sugars	6.6	g	7%	90
Fibre	1.8	g	8%	24
Protein	0.6	g	1%	50
Salt	0.01	g	< 1%	6

\*Reference intake of an average adult (8400 kJ / 2000 kcal)

Source	Literature
--------	------------



## ARDO UK PRODUCT SPECIFICATION

Product name:	<b>IQF Blueberries 10X1kg</b>
Product code:	<b>036150</b>
External code:	<b>XBO310</b>
Date of first version :	25/05/2004
Date of revision:	24/05/2023
Version number:	10

### ALLERGEN INFORMATION

#### Allergens according to the EU Regulation 1169/2011 and its modifications:

	Product contains (+) or is free from (-)
Gluten from cereals: 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	-
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 <sub>2</sub>	-
lupin and products thereof	-
molluscs and products thereof	-

#### Other allergens (according to LeDa-list):

	Product contains (+) or is free from (-)
Beef	-
Pork	-
Chicken	-
Corn/Maize	-
Cacao	-
Legumes/pulses	-
Glutamate	-
Coriander	-
Carrot	-



## ARDO UK PRODUCT SPECIFICATION

Product name:	<b>IQF Blueberries 10X1kg</b>
Product code:	<b>036150</b>
External code:	<b>XBO310</b>
Date of first version :	25/05/2004
Date of revision:	24/05/2023
Version number:	10

Free from:	
	Product contains (+) or is free from (-)
Oil refined to SCOPA std	-
Oil not refined to SCOPA std	-
Maize/Corn & derivates	-
Rice & rice derivates	-
Spices & spice extracts	-
Herbs & herb extracts	-
Yeast & Yeast extract	-
Fruit & Fruit Derivatives	+
Vegetable & Vegetable Derivatives	-
Leguminous Plants	-

Other:	
	Product contains (+) or is free from (-)
Additives	-
Natural Colours	-
Artificial Colours	-
Azo Dyes	-
Natural Flavourings	-
Flavouring Substances	-
Flavour Enhancers	-
MSG	-
Artificial Preservatives	-
BHA	-
BHT	-
Emulsifiers	-
Stabilisers	-
Artificial Sweeteners	-
Sugar	-
Molasses	-
Maltodextrin	-
Salt	-
Salt Substitutes	-
Irradiated Ingredients	-
Genetically Modified Material	-

### Suitable for

	Yes	No	Remark
Kosher		v	not certified
Halal		v	not certified
Coeliacs	v		
Diabetics	v		
Lactose intolerant	v		
Vegetarians	v		
Ovo-lacto vegetarians	v		
Vegans	v		
Nut/seed allergy	v		











## ARDO UK PRODUCT SPECIFICATION

Product name:	<b>IQF Blueberries 10X1kg</b>
Product code:	<b>036150</b>
External code:	<b>XBO310</b>
Date of first version :	25/05/2004
Date of revision:	24/05/2023
Version number:	10

### DEFECTS

#### DEFINITIONS

<p><b>Foreign Matter (FM):</b> Any matter of non-vegetable origin such as stones, soil, insect, wood, metal, plastic, and any toxic vegetation or anything which will render the product unacceptable.</p>		<p><b>Colour:</b> Good, typical of variety or varieties used, as per contract, no white berries to be included.</p>	
<p><b>Foreign Extraneous Vegetable Matter (FEVM):</b> Any vegetable matter not originating from the plant and which is non-toxic.</p>		<p><b>Damaged:</b> Berries those are not whole or complete due to mechanical damage, natural damage or damage of other sorts.</p>	
<p><b>Extraneous Vegetable Matter (EVM):</b> Any vegetable material originating from the plant, but excluding the fruit.</p>		<p><b>Stalks:</b> This applies to attached or loose stalks.</p>	
<p><b>Major Blemish:</b> Insect infestation, damage, mould, rotten area or other type of blemish affecting 33% or more of a berry.</p>		<p><b>Oversize:</b> berries those are larger than 15mm in length.</p>	
<p><b>Minor Blemish:</b> As for major blemish but affecting between 20% and 33% of a berry.</p>		<p><b>Undersize:</b> berries those are smaller than 9mm in length.</p>	

#### NOMINAL SIZE

	TOLERANCE
12mm	9-15mm

#### TOLERANCES

Assessed on a 1000g sample - Frozen	Grade A
FM	0
FEVM	0
EVM	5
Colour variants - No.	20
Major Blemish (%w/w)	7%
Minor Blemish (%w/w)	10%
Damaged Currants (%w/w)	7%
Oversize (%w/w)	7%
Undersize (%w/w)	7%
Stalk - No	10

<b>ARDO UK PRODUCT SPECIFICATION</b>	
Product name:	<b>IQF Blueberries 10X1kg</b>
Product code:	<b>036150</b>
External code:	<b>XBO310</b>
Date of first version :	25/05/2004
Date of revision:	24/05/2023
Version number:	10

PACKAGING	
Net weight	10kg
Pack Type	10X1kg
Packaging	PE bag in cardboard box
Inner Packaging	250X276mm
Outer Packaging	385X255X180mm
Palletisation	9 cardboard boxes / layer
Pallet	81 cardboard boxes / pallet
Lot number	XXYYDDD: where XX relates to factory code, YY is the year, DDD is the Julian date code
Best Before	30 months
Minimum Shelf Life on delivery	100 days
Storage conditions	Keep frozen at -18°C or below
Storage Defrosted	Keep refrigerated and use within 24 hours.

Inner pack coding

<b>LOT N°:</b> Bewaren bij -18°C. Ten minste houdbaar tot einde / Conservazione a -18°C. Da conservare da preferenza entro fine / Conservación a -18°C. Conservar de preferencia hasta el final / Bewaren bij -18°C. Ten minste houdbaar tot einde / Conservazione a -18°C. Da conservare da preferenza entro fine / Conservación a -18°C. Conservar de preferencia hasta el final / Bewaren bij -18°C. Ten minste houdbaar tot einde / Conservazione a -18°C. Da conservare da preferenza entro fine / Conservación a -18°C. Conservar de preferencia hasta el final / Bewaren bij -18°C. Ten minste houdbaar tot einde / Conservazione a -18°C. Da conservare da preferenza entro fine / Conservación a -18°C. Conservar de preferencia hasta el final /	5116061 09 2018 14-51
---	-----------------------------

Outer case coding

**XBO310**  
10 x 1 Kg

Bosbessen  
Myrtilles  
Heidelbeeren  
Blueberries

★★★  
-18°C

0 541136 100656 6

*Les Fruits* **XBO310**

Bosbessen / Myrtilles / Heidelbeeren / Blueberries  
Mirtillos / Mirtillos / Mirtilli / Blåbær / Blåbær  
Blåbær / Mustikka / Mustikka

10 x 1 Kg

★★★  
-18°C

**EAT**

END 08/2018  
5116060

0 541136 100656 6

ARDO N.V. - Weestraat 61 - B-8880 ARDOOIE (BELGIUM) Tel. +32 (0)51 51 06 21 - http://www.ardo.com

Inner packaging



### RECOMMENDED USE

Defrost: Remove frozen fruit from all packaging and place on serving plate. Defrost thoroughly for a minimum of 2 1/2 hours at room temperature or for a minimum of 12 hours in the refrigerator. Keep refrigerated once defrosted. Use within 24 hours.



## ARDO UK PRODUCT SPECIFICATION

Product name:	<b>IQF Blueberries 10X1kg</b>
Product code:	<b>036150</b>
External code:	<b>XBO310</b>
Date of first version :	25/05/2004
Date of revision:	24/05/2023
Version number:	10

### WARRANTY

We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulations and their amendments.

The Food Hygiene (England) Regulations 2006 and all relevant amendments.

The Materials and Articles in Contact with Food (England) Regulations 2005 and all relevant amendments.

All regulations made as a result of the requirements of European Union Directives and Regulations.

### GENERAL STATEMENTS

Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 1881/2006 and its modifications
GMO	the product is free from GMO, according to the EC regulations 1829/2003 and 1830/2003 and its modifications

### APPROVAL

	Approved on behalf of:	Approved on behalf of:	
Company name:	<b>Ardo UK Limited</b> Ashford Road, Charing, Ashford, Kent, TN27 0DF, UK Tel: +44 (0)1233 714714 Fax +44 (0)1233 714777		
Name:	Eliza LANGNER		
Function:	Technologist		
Date:	24/05/2023		
Signature + stamp:	<table border="1"><tr><td>ARDO UK LTD ASHFORD ROAD CHARING ASHFORD KENT TN27 0DF</td></tr></table> <i>Eliza Langner</i>	ARDO UK LTD ASHFORD ROAD CHARING ASHFORD KENT TN27 0DF	
ARDO UK LTD ASHFORD ROAD CHARING ASHFORD KENT TN27 0DF			
Remarks:			



## ARDO UK PRODUCT SPECIFICATION

Product name:	<b>IQF Blueberries 10X1kg</b>
Product code:	<b>036150</b>
External code:	<b>XBO310</b>
Date of first version :	25/05/2004
Date of revision:	24/05/2023
Version number:	10

### REVISIONS

<b>Reason for revision</b>	<b>Date</b>
External code, Revisions added	11/05/2017
Minimum shelf life on delivery updated, defects visuals added	19/12/2017
COOs, process description, microbiological standards and minimum life on delivery updated	18/12/2020
Reviewed with no changes made	11/05/2023
Nutritional values updated in line with current artwork	24/05/2023