

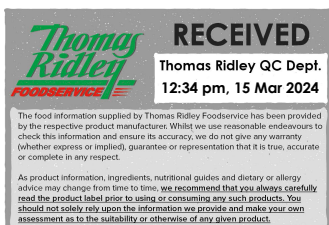
**PRODUCT SPECIFICATION**

number: 3512
 initials: RD
 date: 9/02/2024

IQF strawberry 20-40mm**1. Description**

Product description
 Process description

Quick-frozen Strawberries
 Quick-frozen free flowing Strawberries are prepared from whole, ripe, clean and sound strawberries with their calices removed. The freezing process should ensure stability of colour and flavour and product temperature shall be lower than -18°C.



Latin name
 Composition

Fragaria x ananassa
size %
 20-40mm 100%

Ingredient declaration
 Vegetarian/vegan information
 Organic

100% Strawberry
 The product is suitable for vegetarians and vegans.
 Not applicable

2. Microbiological standards (cfu/g)

	MAXIMUM
<i>Total aerobic mesophile plate count</i>	500.000
<i>Enterobacteriaceae</i>	1.000
<i>Escherichia coli</i>	100
<i>Listeria monocytogenes</i>	absent/25g
<i>Yeasts</i>	50.000
<i>Moulds</i>	10.000

3. Chemical standards

Heat treatment	No heating process
Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 2023/915 and its modifications
GMO	the product is free from GMO, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Irradiation	the product is not irradiated

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	Per 200 g
Colour	Strawberries should exhibit a ripe colour of pink red with off white/pink flesh noticeable.
Flavour/Odour	Clean, delicate natural flavour/aroma of strawberry, with no off flavors, taints or odours.
Texture	Firm but tender, and shall substantially retain their shape.

5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	163	kJ	2%	8400
Energy	39	kcal	2%	2000
Fat	0,5	g	1%	70
of which saturates	0,0	g	< 1%	20
Carbohydrate	6,1	g	2%	260
of which sugars	6,1	g	7%	90
Fibre	3,8	g	-	-
Protein	0,6	g	1%	50
Salt	0,00	g	< 1%	6

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



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6. Allergen information

Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-)
Cereals containing gluten, namely: 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 ₂	-
lupin and products thereof	-
molluscs and products thereof	-
contains naturally sulphites	-



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7. Definitions of defects

Defect	Definition
Foreign Matter (FM)	This includes any material not derived from the plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, snails, slugs, toxic berries etc.
Foreign Extranious Vegetable Matter (FEVM)	This includes any vegetable material not derived from vegetable, and which is non-toxic. Examples are stalks pieces, leaves or pods,...
Extranious Vegetable Matter (EVM)	This includes any extraneous vegetable material derived from the plant, this includes leaf, leaf pieces, tendrils, pieces of pods, loose stems, twins, clusters, pieces of plants,..
Undersize<20mm	Pieces less than 7 mm measured at the largest side. Also includes leaf or leaf pieces less than 20 mm, and broccoli florets less than 20 mm
Oversize>40mm	This includes pieces >40mm
Damaged pieces	This includes units that are not whole or complete through natural, mechanical or other damages.
Rot/decay/mould	Discoloured or decomposed units through the action of bacteria or fungi.
Major blemishes > 33% surface	This includes product which is blemished on more than 1 third of the surface.
Minor blemishes<33% surface	This includes product which is blemished on less than 1 third of the surface.

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Defect (*)	Sample size	UOM	MAXIMUM
Foreign Matter (FM)	1000g	pcs/1000g	Appropriate measures are taken to avoid FM
Foreign Extranious Vegetable Matter (FEVM)	1000g	pcs/1000g	Appropriate measures are taken to avoid FEVM
Extranious Vegetable Matter (EVM)	1000g	pcs/1000g	2
Undersize<20mm	1000g	g/1000g	100
Oversize>40mm	1000g	g/1000g	100
Damaged pieces	1000g	g/1000g	4
Rot/decay/mould	1000g	pcs/1000g	0
Major blemishes > 33% surface	1000g	pcs/1000g	2
Minor blemishes<33% surface	1000g	pcs/1000g	5

(*) *Apart from the mentioned physical defects, all our products are in compliance with EU legislation and legislation from specific EU countries (example CTCPA from France)*

9. Preparation instructions

Defrost at room temperature ($\pm 2,5h$) or in the refrigerator ($\pm 8h$). Rapid defrosting is possible by microwave on defrost mode. Once defrosted keep refrigerated and consume within 24 hours. Do not refreeze after defrosting.

10. Storage instructions

-18°C, see BBD

11. Packing information

See packing specification

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12. Approval

	Approved on behalf	Approved on behalf of:
Company name:	Ardo Group	
Name:	Ruth Demuynck	
Function:	Product Specification	
Date:	9/02/2024	
Signature:		