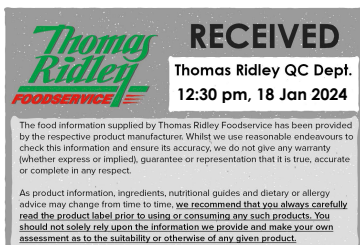




ARDO UK PRODUCT SPECIFICATION

Product name:	IQF Blackcurrants 10x1kg
Product code:	3XZB310
External code:	XZB310
Date of first version :	18/05/2004
Date of revision:	31/05/2023
Version number:	12

DESCRIPTION



Legal name	Quick-frozen Blackcurrants
Latin name	<i>Ribes nigrum</i>
Origin	Poland, Denmark
Process description	Quick-frozen Blackcurrants prepared from fresh sound currants by 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	12mm diameter
Ingredient declaration	Blackcurrants 100%

Organoleptic

Appearance	The Blackcurrants shell exhibit natural colour associated with blackcurrant, deflation of fruit may be noticeable, after defrosting.
Aroma	Typical blackcurrant aroma
Flavour	The Blackcurrants shell exhibit good initial sweet with astringent lingering acid note, typical of blackcurrants.
Texture	Yielding to the bite, obvious structure present.



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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	164	kJ	2%	8400
Energy	39	kcal	2%	2000
Fat	0.0	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	4.5	g	19%	24
Protein	0.9	g	2%	50
Salt	0.01	g	< 1%	6

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

Source	Based on Nutricalc Neo Software v.37 (cf. McCance & Widdowson 7th Edition)
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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 ₂	-
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	-



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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		











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DEFECTS

DEFINITIONS

<p>Foreign Matter (FM): 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>Colour: Blackcurrants should possess a good dark purple/black colour typical of the variety or varieties used as per contract with little variation in a given sample. Colour Variants - Currants <50% surface area not of 'ripe' colour.</p>	
<p>Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the plant and which is non-toxic.</p>		<p>Damaged: Currants those are not whole or complete through natural or mechanical damage or damage of other sorts.</p>	
<p>Extraneous Vegetable Matter (EVM): Any vegetable material originating from the plant, but excluding the fruit.</p>		<p>Stalk (attached or loose): These should be absent in a given sample of blackcurrants</p>	
<p>Major Blemish: Insect infestation, rotten area or area of damage affecting 33% or more of a currant.</p>		<p>Minor Blemish: As for major blemish but affecting between 20% and 30% of a currant.</p>	
<p>Oversize: Currants those are greater than 15mm in diameter.</p>		<p>Undersize: Currants that are less than 9mm in diameter.</p>	

NOMINAL SIZE

12mm in diameter

TOLERANCES

Assessed on a 100g sample (Frozen)	
FM	0
FEVM	0
EVM	0
colour variants (number)	20
Major Blemish (%w/w)	5%
Minor Blemish (%w/w)	7%
Damaged Currants (%w/w)	5%
Oversize (%w/w)	7%
Undersize (%w/w)	7%
Stalk (number)	10

Reviewable monitoring of dimension: Target 70% >12mm



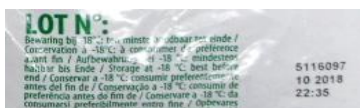
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PACKAGING

Net weight	10kg
Pack Type	10x1kg
Packaging	LDPE bag in cardboard box
Inner Packaging	250x280mm
Outer Packaging	390X285X160mm
Palletisation	10 cardboard boxes / layer
	90 cardboard boxes / pallet
Pallet	Blue Chep 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



Outer case coding



Inner packaging



RECOMMENDED USE

Defrost: Remove frozen fruit from all packaging and place on serving plate. Defrost thoroughly for a minimum of 21/2 hours at room temperature or for a minimum of 12 hours in the refrigerator. Keep refrigerated once defrosted. Use within 24 hours.



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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:	Ardo UK Limited <i>Ashford Road, Charing, Ashford, Kent, TN27 0DF, UK</i> Tel: +44 (0)1233 714714 Fax +44 (0)1233 714777	
Name:	Alex Smith	
Function:	Technical Coordinator	
Date:	31/05/2023	
Signature + stamp:		
Remarks:		



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REVISIONS

Reason for revision	Date
External code, Revisions added	11/07/2017
Minimum shelf life on delivery updated, defects visuals added	16/11/2017
Microbiological standards and minimum shelf life on delivery updated	09/11/2020
Reviewed with no changes made	31/05/2023