

RECEIVED Thomas Ridley QC Dept. 1:03 pm, 6 Feb 2024 dservice has been pro

we use reasonable ended we do not give any warranty esentation that it is true, acc

Itional guides and dietary or allergy a recommend that you always carefu consuming any such products. You lion we provide and make your own wise of any given product.

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ARDO UK PRODUCT SPECIFICATION

Product name:	IQF Fruit Berry Mix 4x2.5kg
Product code:	032100
External code:	XBE610 / 100295010
Date of first version :	04/08/2004
Date of revision:	25/02/2021
Version number:	14

DESCRIPTION



Legal name	Quick-frozen Fruit Berry Mix	
Latin name	Fragaria × ananassa, Ribes rubrum, Vaccinium corymbosum, Rubus laciniatu, Rubus idaeu, Ribes nigrum	
Origin	Redcurrants – Poland, Denmark Strawberries – Turkey, Morocco, Spain, Poland, China, Chile Blackberries - Serbia, Poland, Chile Blackcurrants – Poland, Denmark Raspberries - Serbia, Poland, Chile Blueberries - USA, Canada, Chile, Argentina	
Process description	Quick-frozen colorfull mix of berries. Each of the fruits shall be produced from clean, sound berries by cleaning, processing, sorting and freezing. The process should ensure stability of colour and flavour and product temperature shall be lower than -18° C.	
Size	see size definition of each component	
Ingredient declaration	Redcurrants (25%), Strawberries (20%), Blackberries (17.5%), Blackcurrants (15%), Whole and Broken Raspberries (15%), Cultivated Blueberries (7.5%)	

Organoleptic				
Appearance The berries should exhibit a ripe colour varying from mid red through to dark red/purple each component within the mix being typical to the varieties used.				
Aroma	Clean, delicate natural aroma, with each individual item contributing to an overall sweet aroma, with no off odours or taints present.			
Flavour	Clean, delicate natural flavour, with each individual item contributing to balanced sweet/sha flavour, with no off flavours present.			
Texture	The texture of the berries should be good with all berries firm, but succulent.			



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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		
Listeria monocytogenes	10		
Salmonella	absent/25g		

AVERAGE NUTRITIONAL VALUES

	per 100 g	unit	% RI*	RI*
Energy	155	kJ	2%	8400
Energy	37	kcal	2%	2000
Fat	0.2	g	< 1%	70
of which saturates	0.00	g	< 1%	20
Carbohydrate	5.6	g	2%	260
of which sugars	5.6	g	6%	90
Fibre	4.6	g	19%	24
Protein	1.0	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.42 (cf. McCance & Widdowson 7th Edition)



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ALLERGEN INFORMATION

Allergens according to the EU Regulation 1169/2011 and its modifications:			
	Product contains (+)		
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.	or is free from (-) -		
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	-		
Сасао	-		
Legumes/pulses	-		
Glutamate	-		
Coriander	-		
Carrot	-		



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Free from:

	Product contains (+)
Cil refined to CCODA atd	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	-
ВНТ	-
Emulsifiers	-
Stabilisers	-
Artificial Sweeteners	-
Sugar	-
Molasses	-
Maltodextrin	-
Salt	-
Salt Substitutes	-
Irradiated Ingredients	-
Genetically Modified Material	-
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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 - RED CURRANTS

DEFINITIONS

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.		Colour: redcurrants should possess a good red colour typical of the variety used as per contract with little variation in a given sample. Any that are conspicuously different in colour such as 'pales' or under-ripe shall be minimal.	
Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the plant and which is non-toxic.		Damaged : Currants those are not whole or complete through natural or mechanical damage or damage of other sorts.	
Extraneous Vegetable Matter (EVM): Any vegetable material originating from the plant, but excluding the fruit.		Stalk (attached or loose): These should be absent in a given sample of blackcurrants	
Major Blemish: Insect infestation, rotten area or area of damage affecting 33% or more of a currant.		Minor Blemish: As for major blemish but affecting between 20% and 30% of a currant.	
Oversize: Currants those are greater	than 15mm in diameter.	Undersize: Currants that are less the that are less the the test that are less the test of	han 5mm in diameter.

NOMINAL SIZE

5-15mm in diameter

Assessed on a 1000g 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			
Flavour	Tart, tangy, slightly sweet and typical of variety			



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DEFECTS - STAWBERRIES

DEFINITIONS

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.	Welding: Two or more strawberries welded together, and which cannot be readily separated without causing damage to the berry. Number of berries affected shall be recorded. These strawberries shall then be separated and assessed for the remainder of the defects.	
Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the plant and which is non-toxic.	Damaged: Any strawberry which is broken, squashed or seriously malformed in appearance.	
Extraneous Vegetable Matter (EVM): Any vegetable material originating from the plant, but excluding the fruit.	Attached Calyx/stalk: incomplete removal of Calyx or stalk, where part of same remains attached to the berry.	
Major Blemish: Discoloured or blemished areas caused by mould, bird damage, slugs etc. which are greater than an equivalent circle 6mm in diameter, or an aggregate of blemishes equivalent to a circle 6mm in diameter on the same berry.	Minor Blemish: Same as major blemishes, but affecting areas equivalent to a circle 2 - 6mm in diameter of the total berry. Single blemishes of less than 2mm diameter shall be ignored. Over- ripe berries shall be classed as minor defects.	

Size Grading: To be determined by measuring the diameter of the berry at its widest point. 90% of the sample should lie within the specified size range. (Min 90% by weight)

NOMINAL SIZE		
	TOLERANCE	
Nominal diameter	15-26 mm	

Assessed on a 1000g sample (Frozen)				
Welding – No.	4			
Foreign Matter – No.	0			
FEVM – No.	0			
E.V.M. – No.	1			
Under-ripe – No.	10			
Major Blemishes, over-ripe berries – No.	2			
Minor Blemishes – No.	8			
Damaged – No.	2			
Malformed – No.	2			
Attached Calyx/stalk – No.	4			
Total defects – No.	20			
Size	90% within spec.			



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DEFECTS - BLACKBERRIES

DEFINITIONS

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.	Welding: When two or more blackberries are fused together by freezing and cannot be separated without damage	
Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the plant and which is non-toxic.	Under-ripe berries: berries, which do not have a dark purple/black colour	COR CO
Extraneous Vegetable Matter (EVM): Any vegetable material originating from the plant, but excluding the fruit.	Moulded berries: If an area greater then 6mm is moulded or rotten.	
Major Blemish: areas of the blackberry which are discoloured or blemished to an area equal or greater than 6 mm, either by one blemish or an aggregate of blemishes on the same berry.	Damaged and broken: any blackberry, which is broken, squashed or seriously malformed	
Minor Blemish: areas which are discoloured or blemished to the extend where area less than 6mm is affected. Overripe berries are also a minor blemish. Blemish < 2 mm is to be ignored.	Colour Variants: these are berries that are conspicuously different in colour from the natural colour of the variety or varieties used as per contract.	
Attached stalk: Where the removal of the stalk has been incomplete or no removal at all	Undersize: berries with a diameter	smaller than 17 mm

NOMINAL SIZE

>17mm in diameter

TOLERANCES

Assessed on a 1000g sample - Frozen	Max
FM	0
EVM	2
Clumps (%w/w)	5%
Under-ripe berries (No.)	5
Moulded (No.)	0
Major blemish (No.)	8
Minor blemish (No.)	15
Damage (No.)	5
Colour variants (%w/w)	20%
Attached stalk (No.)	0
Undersize (%w/w) : < 17 mm	10%
< 12 mm	2%

Reviewable monitoring of dimension - target 70% >18mm length



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DEFECTS - BLACKCURRANTS

DEFINITIONS

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.		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.	
Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the plant and which is non-toxic.		Damaged : Currants those are not whole or complete through natural or mechanical damage or damage of other sorts.	
Extraneous Vegetable Matter (EVM): Any vegetable material originating from the plant, but excluding the fruit.		Stalk (attached or loose): These should be absent in a given sample of blackcurrants	
Major Blemish: Insect infestation, rotten area or area of damage affecting 33% or more of a currant.		Minor Blemish: As for major blemish but affecting between 20% and 30% of a currant.	
Oversize: Currants those are greater than 15mm in diameter. Undersize: Currants that are less than 9mm in diameter.			

NOMINAL SIZE

12mm in diameter

TOLERANCES

Assessed on a 1000g 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	
Flavour	Good, typical of variety	
Deviewable mentarian of dimension Tennet 700/ . 10mm		

Reviewable monitoring of dimension: Target 70% >12mm



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DEFECTS - RASPBERRIES

DEFINITIONS

DEFINITIONS			
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.		Welding: Where two or more berries are fused together by freezing and cannot be readily separated without damaging the fruit. The number of berries occurring in clumps should be weighed.	
Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the plant and which is non-toxic.		Under ripe Berries: Where more than one third of the berry is which or green as a result of immaturity. Unfertilised, small undeveloped berries are also included in this category.	
Extraneous Vegetable Matter (EVM): Any vegetable material originating from the plant, but excluding the fruit.		Moulded berries: these are berries which are completely rotten or have more than 25% of their surface covered in mould.	
Major Blemish: These are berries which are discoloured or blemished by wind rub, mould, bird damage or other agencies so that an area of the berry greater than an equivalent circle 6mm in diameter is affected either as one blemish or an aggregate of blemishes on the same berry.		Crushed Berries: These are whole berries whose sides have been flattened and which possess burst drupelets	
Minor Blemish: These are berries which are discoloured or blemished by wind rub, mould, bird damage, or other agencies so that an area of the berry equivalent to a circle 2 - 6mm in diameter is affected either as one blemish or as an aggregate of blemishes on the same berry.		Unplugged Berries: These are berries where the plug remains in the fruit. It may or may not be attached to the calyx or stalk.	

NOMINAL SIZE

N/A

Assessed on a 500g sample (Frozen)		
Welding (%w/w) - IQF Berries only	10%	
FM	0	
FEVM	0	
EVM	2	
Under-ripe berries (No)	4	
Mouldy Berries (No.)	0	
Major Blemishes (No.)	8	
Minor Blemishes (No.)	20	
Crushed Berries (No.)	10	
Whole Berries / Crumb (% w/w)	50%	
Unplugged Berries (No.)	2	



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DEFECTS - BLUEBERRIES

DEFINITIONS

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

NOMINAL SIZE

diameter of 12mm

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



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PACKAGING

Net weight	10kg	
Pack Type	4x2.5kg	
Packaging	LDPE bag in cardboard box	
Inner Packaging	630x420mm	
Outer Packaging	385x255x170mm	
Dellationtics	9 cardboard boxes / layer	
Palletisation	81 cardboard boxes / pallet	
Pallet	Euro pallet	
Lot number	XXYYDDD: where XX relates to factory code, YY is the year, DDD is the Julian date code	
Best Before	24 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

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	in accordance with EC regulation 1881/2006 and its modifications		
nitrates			
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 Ashford Road, Charing, Ashford, Kent, TN27 0DF, UK Tel: +44 (0)1233 714714 Fax +44 (0)1233 714777	
Name:	Eliza LANGNER	
Function:	Technologist	
Date:	25/02/2021	
Signature + stamp:	ARDO UK LTD ASHFORD ROAD CHARING ASHFORD KENT TN27 ODF	
Remarks:		



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REVISIONS

Reason for revision	Date	
External code, Revisions added	11/05/2017	
Minimum shelf life on delivery updated, Defects visuals added	20/03/2018	
Product codes updated, microbiological standards and minimum shelf-life on delivery updated	25/02/2021	