



ARDO PRODUCT SPECIFICATION

Red/Green/Yellow Pepper Strips Mix

Spec ID	PAR310
Date of first issue	26/02/2008
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Version Number	010

COMPOSITION

- Ca. 40 % red pepper strips.
- Ca. 40 % green pepper strips.
- Ca. 20 % yellow pepper strips.

All ingredients are flash-blanchd.

DEFINITIONS OF DEFECTS

- a) F.M. : Any material not derived from the pepper plant or defined as EVM, e.g. insects, wood, metal, paper, plastic, toxic vegetable matter that would render the product unacceptable.
- b) F.E.V.M. : This includes any vegetable material not derived from the pepper plant, and which is non-toxic
- c) E.V.M. : This includes any extraneous vegetable material, other than sliced pepper, which is derived from the pepper plant
 - i) Leaves and leaf pieces greater than 6 mm in the largest dimension, pieces of stalk and / or core. Pieces of leaf less than 6 mm in the largest dimension to be ignored.
 - ii) Any pepper seeds
- d) Clumps : this is where three or more slices are welded together, and which cannot be readily separated without causing damage to the product.
- e) Major blemishes : this includes slices that are blemished to the extent that the area affected is greater than 6 mm in diameter, either as a single blemish or an aggregate of blemishes..
- f) Minor blemishes : this includes slices that are blemished to the extent that the area

affected is between 2 mm and 6 mm in diameter, either as a single blemish or an aggregate of blemishes. Blemishes less than 2 mm in diameter shall be ignored.

- g) Total blemishes : E+F.
- h) Colour variants : Slices which are not completely green, red or yellow on the outer surface of a single slice.
- i) Undersize : an undersize slice is one which is less than 4 mm between the cut surfaces. In addition slices less than 20 mm in length shall also be considered undersize.
- j) Oversize : an oversize slice is one which is greater than 10 mm at the widest point between the cut surfaces. This will include slices which have not been separated
- k) Long slices : A long slice is one which is equal to or greater than 35 mm in length.

TOLERANCES OF DEFECTS

Max per 1000 g

- a) NIL
- b) NIL
- c)
 - i) Core, leaf: 1 pc
 - ii) Seeds: 5 pcs
- d) 10 g

Max per 250 g

- e) 4 pcs
- f) -
- g) 12 pcs
- h) 5 g
- i) 25 g
- j) 25 g
- k) min.87.5 g

<u>NUTRITIONAL VALUE</u> Average per 100 g		<u>%RI*</u>
Energy	: 120 kJ / 29 kcal	1%
Fat	: 0,3 g	<1%
Saturated fat	: 0,1 g	<1%
Carbohydrates	: 4,7 g	2%
Sugars	: 4,4 g	5%
Fibre	: 1,6 g	
Proteins	: 0,1 g	2%
Salt	: 0,01 g	<1%

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

DECLARATION OF ALLERGENS

Allergen included in ANNEX II of the directive EU 1169/2011	Present in end product due to ingredients		Nature of the constituent	Unintended presence	
	YES	NO		YES	NO
Gluten		x			x
Crustaceans		x			x
Eggs		x			x
Fish		x			x
Peanuts		x			x
Soybeans		x			x
Milk		x			x
Nuts		x			x
Celery		x			x
Mustard		x			x
Sesame		x			x
Sulphur Dioxide (>10 ppm)		x			x
Lupine		x			x
Molluscs		x			x

DECLARATION OF NON-GMO

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contains any genetically modified organism. No biotechnology or processing agents produced by means of gencechnology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

CHEMICAL DATA

Pesticide residue

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

Declaration on heavy metals

We hereby declare that all products, supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

BACTERIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	500.000 / g	1.500.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Listeria monocytogenes	10/ g	100 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT