



# Specification



## W H O L E G R E E N B E A N S F I N E

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### 1. Company

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[www.darta.com](http://www.darta.com)

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### 2. Specification of the product

- G M O -free

- Remnants of pesticides: following the EU (Belgian) law

(cf. [www.fytoweb.fgov.be](http://www.fytoweb.fgov.be))

- Free from additives

- Heavy metals: following the EU (Belgian) law

- Whole green beans fine

. Step 1: the beans are cleaned, stones are removed, the beans are washed

. Step 2: the beans are blanched (peroxidase-negative) and cooled

. Step 3: the beans are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)

. Step 4: the pieces shorter than 2 cm are removed

. Defects: \* absence of foreign matters

\* dark spots > 6 mm : < 4 pcs/500 g

\* dark spots 2-6 mm : < 8 pcs/500 g

\* or: total number of spots < 12 pcs/500 g

\* stalks: maximum 6 pcs/1 kg



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- Nutritional information (gramme / per 100 grammes):

. Energy:	136 kJ - 33 kcal
. Fat:	0.1
. Of which saturates:	0.1
. Carbohydrate:	3.7
. Of which sugars:	1.0
. Protein:	2.0
. Salt:	0.028

- Countries of origin: Belgium, Holland

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### 3. Bacteriological norms

- T.V.C.:	< 10 <sup>5</sup> / g
- Coliforms:	< 10 <sup>3</sup> / g
- E. Coli:	< 10 <sup>2</sup> / g
- Moulds and yeasts:	< 10 <sup>3</sup> / g
- Salmonella:	absent / 25 g
- Listeria:	absent / g

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### 4. Product dimensions

- Length: natural length, max. 10% < 2,5 cm
  - Diameter: 8-9 mm: max. 15% > 9 mm (measurement on the smallest side of the bean (= with bars))
- 

### 5. Packaging process

- E-code ("e"): in accordance with the regulations



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- Optical sorting

- Metal detection :
  - . A metal detector on every packaging line
  - . Every packaging line is checked at least once every two hours by the lab
  - . Sensitivity :
    - 2.0 mm Fe
    - 3.0 mm Stainless Steel
    - 3.0 mm Non-Fe

### 6. Packaging



1. 10x1 kg

- Film :

Material: Polyethylene

Length: 320 mm

Thickness: 55 µm

Weight: 9.5 g

Net weight: 1000 g

EAN-code : 5 413408112032

- Case :

Color: brown

Weight: 327.6 g

Dimensions: 380x245x230 mm

EAN-code : 5 413408 020870

- Palletization :
  - 7 x 9 cases = 630 kg / pallet (netto) (= EURO PALLET)
  - 7 x 12 cases = 840 kg / pallet (netto) (= INDUSTRIAL PALLET)

2. 4 x 2,5 kg

- Film :



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Material: Polyethylene

Length: 480 mm

Thickness: 55 µm

Weight: 14.73 g

Net weight: 2500 g

EAN-code: 5413408 102033

- Case:

Color: brown

Weight: 293.2 g

Dimensions: 380x245x230 mm

EAN-code: 5 413408 420878

- Palletization: 7 x 9 cases = 630 kg / pallet (netto) (= EURO PALLET)  
6 x 12 cases = 720 kg / pallet (netto) (= INDUSTRIAL PALLET)

### 7. Storage and expiry date

- Expiry date (when all the guidelines as mentioned below are followed):

30 months after packaging (see packaging).

- Production code : L x y y z w w D

x = last number of the year in which the product has been packed

y y = day on which the product has been packed (e.g. 1 January = 001)

z = shift (A, B or C)

w w = packaging line (01, 02, 03, 04, 05, ...)

- Storage temperature (factory freezer): max -20 °C

- Transport: loading temperature: max. -18 °C

transport temperature: max. -20 °C

- Storage temperature in distribution: max. -18 °C



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### 8.Storage and preparation by the consumer

- Storage :

- . Refrigerator: 24 hours
- . Freezer compartment in refrigerator: 48 hours
- . Freezer : -6 °C : 2 days
- 12 °C : 1 month
- 18 °C : see expiry date

- Warning :

- . Never refreeze thawed products

- Cooking instructions :

- . Best cooked from frozen
- . Add the deep-frozen vegetables to boiling water, season to taste and cook over a gentle heat for approx. 6-8 minutes.
- . These vegetables are also suitable for preparation in microwave.

### 9. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten ( e.g. wheat, rye, barley, oat, ... ) and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof ( including lactose )	No	



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Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO <sub>2</sub> , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	
Molluscs and products thereof	No	

\* almond ( Amygdalus communis L. ), hazelnut ( Corylus avellana ), walnut ( Juglans regia ), cashew nut ( Anacardium occidentale ), pecan ( Carvillinois ( Wangenh. ) K. Koch ), Brazil nut ( Bertholletia excelsa ), pistachio ( Pistacia vera ), Macadamia nut and Queensland nut ( Macadamia ternifolia )

**10. General declaration**

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.