



# Specification



## I Q F B L A C K B E R R I E S

Document : S - G R E E . 1 9 0 E

Version : 1 0

Date : 0 9 / 0 4 / 2 0 1 4

Page : 1 to 7

Revision : 0 1

Date : 0 9 / 0 4 / 2 0 1 4

### 1. Company

N . V . d ' A r t a

P i t t e m s e s t r a a t 5 8 A

8 8 5 0 A R D O O I E

B E L G I U M

☎ + 3 2 . 5 1 . 7 4 . 6 9 . 9 1

📠 + 3 2 . 5 1 . 7 4 . 6 9 . 6 8

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

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### 2. Specification of the product

- G M O - f r e e

- R e m n a n t s o f p e s t i c i d e s : f o l l o w i n g t h e E U ( B e l g i a n ) l a w

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

- F r e e f r o m a d d i t i v e s

- H e a v y m e t a l s : f o l l o w i n g t h e E U ( B e l g i a n ) l a w

- I Q F b l a c k b e r r i e s

. S t e p 1 : t h e b l a c k b e r r i e s a r e w a s h e d

. S t e p 2 : t h e b l a c k b e r r i e s a r e i n d i v i d u a l l y q u i c k f r o z e n ( I Q F ) u n t i l t h e y r e a c h a t e m p e r a t u r e l o w e r t h a n m i n u s 2 0 d e g r e e s C e l s i u s ( - 2 0 ° C )

. D e f e c t s : ( o n 1 0 0 0 g s a m p l e )

\* F M : a b s e n t

\* f r u i t s w i t h s t a l k s : 5 p c s

\* f r u i t s w i t h d r y p a r t s : 1 %

\* m o u l d y f r u i t s : 1 0 p c s

\* d a m a g e d f r u i t s ( m e c h a n i c a l l y ) : 1 %

\* d i f f e r e n c e i n c o l o u r : 1 %



# Specification



## I Q F B L A C K B E R R I E S

Document : S-G R E E .190 E

Version : 10

Date : 09/04/2014

Revision : 01

Date : 09/04/2014

Page : 2 to 7

- Nutritional information (gramme / per 100 grammes):

. Energy :	214 kJ - 52 kcal
. Fat :	1.0
. Of which saturates :	0.1
. Carbohydrate :	6.0
. Of which sugars :	6.0
. Protein :	1.0
. Salt :	0.05

- Country of origin : Serbia

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### 3. Bacteriological norms

- T.V.C. :	$< 5 \times 10^5 / g$
- E. Coli:	$< 10^2 / g$
- Coliforms :	$< 10^3 / g$
- Moulds :	$< 10^3 / g$
- Yeasts :	$< 5 \times 10^3 / g$
- Salmonella :	absent / 25 g

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### 4. Product dimensions

Diameter: 20-25 mm

< 20 mm : 5 %

> 25 mm : 5 %

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### 5. Packaging process



# Specification



## I Q F B L A C K B E R R I E S

Document : S-G R E E . 1 9 0 E

Version : 1 0

Date : 0 9 / 0 4 / 2 0 1 4

Page : 3 to 7

Revision : 0 1

Date : 0 9 / 0 4 / 2 0 1 4

- E-code ("e"): in accordance with the regulations
- 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. 15x450 g

- Film :

Material: Polyethylene

Length: 220 mm

Thickness: 70 µm

Weight: 6.34 g

Net weight: 450 g

EAN-code: 5 413408 122307

- Case :

Color: brown

Dimensions: 380x245x175 mm

EAN-code: 5 413408 038059

- Palletization :
  - 9x9 cases = 546.75 kg / pallet (netto) (= EURO PALLET)
  - 9x12 cases = 729 kg / pallet (netto) (= INDUSTRIAL PALLET)

2. 5 x 1 kg



# Specification



## I Q F B L A C K B E R R I E S

Document : S - G R E E . 1 9 0 E

Version : 1 0

Date : 0 9 / 0 4 / 2 0 1 4

Page : 4 to 7

Revision : 0 1

Date : 0 9 / 0 4 / 2 0 1 4

### - Film :

Material: Polyethylene

Length: 270 mm

Thickness: 55 µm

Weight: 7.33 g

Net weight: 1000 g

EAN-code: 5 413408 111578

### - Case :

Color: brown

Dimensions: 330x240x140 mm

Weight carton: 220.7 g

EAN-code: 5 413408 518056

- Palletization:      13x10 cases = 650 kg / pallet (netto) (= EURO PALLET)  
                             12x14 cases = 840 kg / pallet (netto) (= INDUSTRIAL PALLET)

2. 4x2500 g

### - Film :

Material: Polyethylene

Length: 420 mm

Thickness: 50 µm

Weight: 13 g

Net weight: 2500 g

EAN-code: 5 413408 100046

### - Case :

Color: brown

Weight of the case: 273.6 g

Dimensions: 380x245x215 mm



## Specification



### I Q F B L A C K B E R R I E S

Document : S-G R E E . 1 9 0 E

Version : 1 0

Date : 0 9 / 0 4 / 2 0 1 4

Page : 5 to 7

Revision : 0 1

Date : 0 9 / 0 4 / 2 0 1 4

E A N - c o d e : 5 4 1 3 4 0 8 4 2 8 0 5 8

- P a l l e t i z a t i o n : 7 x 9 c a s e s = 6 3 0 k g / p a l l e t ( n e t t o ) (= E U R O P A L L E T)  
7 x 1 2 c a s e s = 8 4 0 k g / p a l l e t ( n e t t o ) (= I N D U S T R I A L P A L L E T)
- 

#### 7. Storage and expiry date

- E x p i r y d a t e ( w h e n a l l t h e g u i d e l i n e s a s m e n t i o n e d b e l o w a r e f o l l o w e d ) :

3 0 m o n t h s a f t e r p a c k a g i n g ( s e e p a c k a g i n g ) .

- P r o d u c t i o n c o d e : L x y y y z w w D

x = l a s t n u m b e r o f t h e y e a r i n w h i c h t h e p r o d u c t h a s b e e n p a c k e d

y y y = d a y o n w h i c h t h e p r o d u c t h a s b e e n p a c k e d ( e . g . 1 j a n u a r i = 0 0 1 )

z = s h i f t ( A , B o f C )

w w = p a c k a g i n g l i n e ( 0 1 , 0 2 , 0 3 , 0 4 , 0 5 , ... )

- S t o r a g e t e m p e r a t u r e ( f a c t o r y f r e e z e r ) : m a x - 2 0 ° C

- T r a n s p o r t : l o a d i n g t e m p e r a t u r e : m a x . - 1 8 ° C

t r a n s p o r t t e m p e r a t u r e : m a x . - 2 0 ° C

- S t o r a g e t e m p e r a t u r e i n d i s t r i b u t i o n : m a x . - 1 8 ° C
- 

#### 8. Storage and preparation by the consumer

- S t o r a g e :

. R e f r i g e r a t o r : 2 4 h o u r s

. F r e e z e r c o m p a r t m e n t i n r e f r i g e r a t o r : 4 8 h o u r s

. F r e e z e r : - 6 ° C : 2 d a y s

- 1 2 ° C : 1 m o n t h

- 1 8 ° C : s e e e x p i r y d a t e

- W a r n i n g :

. N e v e r r e f r e e z e t h a w e d p r o d u c t s

- C o o k i n g i n s t r u c t i o n s :



Specification



**I Q F B L A C K B E R R I E S**

Document : S-G R E E . 1 9 0 E

Version : 1 0

Date : 0 9 / 0 4 / 2 0 1 4

Revision : 0 1

Date : 0 9 / 0 4 / 2 0 1 4

Page : 6 to 7

. Place the desired amount of fruit in a bowl and allow to thaw at room temperature.

**9 . A l l e r g e n s**

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	
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 ( Carva illinoiesis ( Wangenh. ) K. Koch ), Brazil nut ( Bertholletia excelsa ), pistachio ( Pistacia vera ), Macadamia nut and Queensland nut ( Macadamia ternifolia )



*Specification*



**I Q F B L A C K B E R R I E S**

Document : S - G R E E . 1 9 0 E

Version : 1 0

Date : 0 9 / 0 4 / 2 0 1 4

Revision : 0 1

Date : 0 9 / 0 4 / 2 0 1 4

Page : 7 to 7

**1 0 . G e n e r a l d e c l a r a t i o n**

W e d e c l a r e t h a t o u r p r o d u c t i o n a r e a s a r e f r e e o f g l a s s m a t e r i a l .

W e d e c l a r e t h a t u n d e r n o c i r c u m s t a n c e s t h e p r o d u c t s a n d i n g r e d i e n t s a r e  
t r e a t e d w i t h r a d i a t i o n o r g a s .