



Specification



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1. Company

N.V. d'Arta

Pitte m se stra at 58 A

8850 A R D O O I E

B E L G I U M

☎ +32.51.74.69.91

📠 +32.51.74.69.68

www.darta.com

2. Specification of the product

- G M O -free

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

(cf. www.fytoweb.fgov.be)

- Free from additives

- Heavy metals: following the EU (Belgian) law

- Raspberries

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

. Step 2: the raspberries are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)

. Defects (1000 g sample):

* Whole individually frozen fruits (all fruits larger than

2/3 of a whole fruit are considered whole fruits): min 95%

* Damaged fruits (broken, squashed, malformed): 1%

* Damaged through insects, birds, slugs,... : 2%

* Mouldy fruits: absent

* EVM (stalks, leaves,...): 1 pcs/1000 g



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* F M : a b s e n t

* Fruits w i t h d r y p a r t s : 1 %

* B l e m i s h e d f r u i t s (u n d e r r i p e , o v e r r i p e , d i s e a s e d) :

d i a m e t e r 2 - 6 m m : 1 0 p c s

d i a m e t e r > 6 m m : 6 p c s

- N u t r i t i o n a l i n f o r m a t i o n (g r a m m e / p e r 1 0 0 g r a m m e s) :

. E n e r g y : 1 9 5 k J - 4 7 k c a l

. F a t : 0 . 0

. O f w h i c h s a t u r a t e s : 0 . 0

. C a r b o h y d r a t e : 7 . 0

. O f w h i c h s u g a r s : 6 . 0

. P r o t e i n : 1 . 0

. S a l t : 0 . 0 0 3

3. B a c t e r i o l o g i c a l n o r m s

- T . V . C . : < 5×10^5 / g

- C o l i f o r m s : < 10^3 / g

- M o u l d s : < 10^3 / g

- Y e a s t s : < 5×10^3 / g

- S a l m o n e l l a : a b s e n t / 2 5 g

4. P a c k a g i n g p r o c e s s

- E - c o d e (" e ") : i n a c c o r d a n c e w i t h t h e r e g u l a t i o n s

- O p t i c a l s o r t i n g

- M e t a l d e t e c t i o n : . A m e t a l d e t e c t o r o n e v e r y p a c k a g i n g l i n e



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. 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

5. Packaging



1. 15x450 g

- Film :

Material: Polyethylene

Length: 220x260 mm

Weight: 7 g

Net weight: 450 g

EAN-code: 5 413408 122208

- Case :

Color: brown

Weight: 584.4 g

Dimensions: 485x485x240 mm

EAN-code: 5 413408 038028

- Palletization :
8x9 cases = 486 kg / pallet (net) (= EURO PALLET)
8 x 12 cases = 648 kg / pallet (net) (=INDUSTRIAL PALLET)

2. 6x1 kg (punnet)

- Punnet:

Dimensions: 210x135x125 mm

Weight: 87.9 g

Net weight: 1000 g

EAN-code: 5 413408 122215



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- Case

Color: brown

Weight: 241.5 g

Dimensions: 307x257x220 mm

EAN-code: 5413408 000605

- Palletization: 8x12 cases = 576 kg / pallet (net) (= INDUSTRIAL PALLET)

9x9 cases = 486 kg / pallet (net) (= EURO PALLET)

3.4x2.5 kg

- Film :

Material: Polyethylene

Length: 450 mm

Weight: 13 g

Net weight: 2500 g

EAN-code: 5413408 100091

- Case

Color: brown

Weight: 532.1 g

Dimensions: 390x285x250 mm

EAN-code: 5413408 428027

- Palletization: 7x8 cases = 560 kg / pallet (net) (= EURO PALLET)

7x10 cases = 700 kg / pallet (net) (= INDUSTRIAL PALLET)

7. Storage and expiry date



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

24 months after packaging (see packaging).

- Production code : L x yyy z w w D

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

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

z = shift (A, B or C)

ww = 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

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:

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

temperature

9. Allergens



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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 ₂ , 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)

10. General declaration

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



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