



Specification



W I L D B L U E B E R R Y

Document : S-G R E E .189 E

Version : 07

Date : 09/04/2014

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1. Company

N.V. d'Arta

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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

- Wild blueberry

. Step 1: the blueberries are washed, cleaned and sorted

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

. Defects (per 1000g):

E V M : absent

Leaves (>3mm): max 3/kg

Stalks (<2mm): max 20/kg

Broken fruit/crumble: < 10% (w/w)

Overripe, oxidized fruit: < 3% (w/w)

Block: < 10% (w/w)



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- Nutritional information (gramme / per 100 grammes):

. Energy :	177 kJ - 43 kcal
. Fat :	0.0
. Of which saturates :	0.0
. Carbohydrate :	6.0
. Of which sugars :	6.0
. Protein :	1.0
. Salt :	0.003

- Countries of origin : Europe

3. Bacteriological norms

- T.V.C. :	< 5 x 10 ⁵ / g
- Coliforms :	< 10 ³ / g
- E. Coli :	< 10 ² / g
- Moulds and yeasts :	< 5 x 10 ⁴ / g
- Salmonella :	absent / 25 g
- Listeria :	absent / 25 g

5. Packaging process

- 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



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- 3.0 m m N o n - F e

6. P a c k a g i n g



1. 15x450 g

- Film :

M a t e r i a l : P o l y e t h l e n e

L e n g t h : 220 m m

T h i c k n e s s : 70 μ m

W e i g h t : 6.17 g

N e t w e i g h t : 450 g

E A N - c o d e : 5 413408 122604

- C a s e :

C o l o r : b r o w n

W e i g h t o f t h e c a s e : 243.9 g

D i m e n s i o n s : 330x240x180 m m

E A N - c o d e : 5 413408 038066

- P a l l e t i s a t i o n : 9x10 c a s e s = 607.5 k g / p a l l e t (n e t t o) (= E U R O P A L L E T)

9x14 c a s e s = 850.5 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)

2. 5 x 1 k g

- Film :

M a t e r i a l : P o l y e t h l e n e

L e n g t h : 270 m m

T h i c k n e s s : 55 μ m

W e i g h t : 7.23 g

N e t w e i g h t : 1000 g

E A N - c o d e : 5 413408 111592

- C a s e :

C o l o r : b r o w n



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Weight of the case : 211.6 g

Dimensions : 330x240x120 mm

EAN -code : 5 413408 518063

- Palletisation : 12x14 cases = 840 kg / pallet (netto) (= INDUSTRIAL PALLET)

3.4x2500 g

- Film :

Material: Polyethylene

Length : 385 mm

Thickness : 50 µm

Weight : 13.15 g

Net weight : 2500 g

EAN -code : 5 413408 100022

- Case :

Color: brown

Weight of the case : 265,4 g

Dimensions : 380x245x185 mm

EAN -code : 5 413408 428065

- Palletisation : 9x9 cases = 810 kg / pallet (netto) (= EURO PALLET)

8x12 cases = 960 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 y z w w D

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

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

z = shift (A, B of C)



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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

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

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	



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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.

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