



10mm DICED CARROTS

Spec ID	4161
Date of first issue	24/05/2004
Version Number	010

PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
4161100	WBG810	1 x 10kg	100
3WBG622	WBG622	4 x 2.5kg	100

GENERAL DESCRIPTION OF MATERIAL

The raw material as supplied shall consist of free flowing carrot diced according to contract. It shall be prepared from clean, sound, fresh red carrots which are diced to size, blanched to peroxidase negative and then IQF frozen. The process used should ensure that the diced carrot is free flowing and is stable in colour and flavour.

SIZE SPECIFICATION

	TARGET	TOLERANCE
LENGTH	10mm	8-15mm
THICKNESS	10mm	8-15mm
WIDTH	10mm	8-15mm

INGREDIENT DECLARATION

Carrots 100%

PRODUCT IMAGE



DEFINITION OF DEFECTS

Defect	
Assessed on 1000g sample (frozen)	
Foreign Matter (FM)	This includes any non-vegetable material. Examples of foreign matter include insects, pieces of insect wood, glass, stones soil mud, metal, snails, slugs toxic berries etc.
Extraneous Vegetable Matter (EVM)	This includes any vegetable material other than the carrot dice, which is derived from the carrot plant.
Clumps	These are where 3 or more dice pieces are frozen together and which can not be readily separated without causing damage. Clumps of more than 6 dice pieces together are unacceptable in A Grade. The number of dice occurring in clumps shall be counted and reference made to the tolerances for the defect table. Clumps shall be defrosted and used for assessment of the remaining defects
Assessed on a 250g sub sample (rinsed free from ice)	
Gross Blemishes	A gross blemish is a black or dark brown or decomposed area which covers an area greater than 25% of the surface of the dice
Major Blemish	A major blemish is a discoloured area (other than green but including faulty peeling), either as a single blemish or as an aggregate of blemishes, covering an area greater than an equivalent of 6mm in diameter , but less than 25% of the surface area.
Greening	A dice with greening is one which has a green, peel area greater than half its surface
Minor Blemish	A minor blemish is a discoloured area (other than green but including faulty peeling), either as a single blemish or as an aggregate of blemishes, covering an area less than an equivalent of 6mm in diameter . Single blemishes less than an equivalent circle of 2mm in diameter shall be ignored.
Oversized	This includes dice which are larger than 15mm in any one or more direction
Assessed on a 500g subsample (frozen)	
Under sized	These are dice which fall through a sieve having a square mesh 8x8mm with a nominal aperture size of 8mm and nominal wire diameter of 2 mm.

TOLERANCES FOR DEFECTS

Defect	Tolerance
Assessed on 1000g sample (frozen)	
Foreign Matter (FM) (number)	0
Extraneous Vegetable Matter (EVM) (number)	0
Clumps (number)	10
Assessed on a 250g sub sample (rinsed free from ice)	
Gross Blemishes (number)	0
Major Blemish (number)	1
Greening (number)	5
Minor Blemish	5
Oversized	75g
Assessed on a 500g subsample frozen)	
Under sized	25g

ORGANOLEPTIC

APPEARANCE: Dice should be bright and uniformly orange in colour; typical of carrots

AROMA: Dice should possess good natural aroma characteristics of carrots

FLAVOUR: Dice should possess good natural flavour characteristics of carrots

TEXTURE: Dice should be uniformly very tender and free from any fibrous or woody material

COUNTRY OF ORIGIN

Belgium

SHELF LIFE AND STORAGE DETAILS

Shelf Life:	24 months from packing
Minimum Shelf Life on delivery:	100 days
Storage frozen:	Store at $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$.
Storage Defrosted:	Keep refrigerated and use within 24 hours.

CODING

Best Before End:	MMMYYYY
Batch Coding:	XXYYDDD; where of XX relates to factory code; YY is the year; DDD is the Julian date code

MICROBIOLOGICAL SPECIFICATION

	n	c	m	M
Total Viable Count	5	2	$5 \times 10^5/\text{g}$	$1.5 \times 10^6/\text{g}$
Coliforms	5	2	$1 \times 10^3/\text{g}$	$1 \times 10^4/\text{g}$
E.coli	5	2	10/g	100/g
Yeast and Moulds	5	2	$1 \times 10^3/\text{g}$	$5 \times 10^3/\text{g}$
<i>Staphylococcus aureus</i>	5	1	10/g	100/g
<i>Listeria monocytogenes</i>	5	1	10/g	100/g
<i>Salmonella</i>	5	0	Absent in 25g	

Sampling plan based on the International Commission on Microbiological Specifications for Foods system (1986) where:

- n = the number of sample units examined from a lot
- m = the microbiological limit which separates good quality from marginally acceptable quality
- M = the microbiological limit which separates marginally acceptable quality from defective quality
- c = the maximum allowable number of results between m and M

INTOLERANCE INFORMATION

Product Free From	Contains	Handled on Site	Present in Final Product	Comments/ Source
Cereals containing Gluten				
Barley & Barley Derivatives	No	No	No	
Khorasan Wheat & Derivatives	No	No	No	
Oats & Oats Derivatives	No	No	No	
Rye & Rye Derivatives	No	No	No	
Spelt & Spelt Derivatives	No	No	No	
Wheat & Wheat Derivatives	No	Yes	No	Pasta
Nuts				
Almond & Almond Derivatives	No	No	No	
Brazil Nut & Brazil Nut Derivatives	No	No	No	
Cashew Nut & Cashew Nut Derivatives	No	No	No	
Hazelnut & Hazelnut Derivatives	No	No	No	
Macadamia Nut & Macadamia Nut Derivatives	No	No	No	
Pecan Nut & Pecan Nut Derivatives	No	No	No	
Pistachio Nut & Pistachio Nut Derivatives	No	No	No	
Queensland Nut & Queensland Nut Derivatives	No	No	No	
Walnut & Walnut Derivatives	No	No	No	
Coconut & Coconut Derivatives	No	No	No	
Pine Nuts/ Pine Kernels	No	No	No	
Peanuts & Peanut Derivatives	No	No	No	
Nuts - Other (state source)	No	No	No	
Nut Oils & Nut Oil Derivatives	No	No	No	
Seeds				
Sesame Seed & Sesame Seed Derivatives	No	No	No	
Poppy Seeds & Poppy Seed Derivatives	No	No	No	
Cotton Seeds & Cotton Seed Derivatives	No	No	No	
Seed Oil & Seed Oil Derivatives	No	No	No	
Celery & Celery Derivatives	No	Yes	No	Celery
Celeriac & Celeriac Derivatives	No	Yes	No	Celeriac
Eggs & Egg Derivatives	No	No	No	
Lupin & Lupin Derivatives	No	No	No	
Milk & Milk Derivatives	No	No	No	
Mustard & Mustard Derivatives	No	No	No	
Soya & Soya Derivatives	No	No	No	
Sulphur Dioxide/ Sulphites >10mg/kg or 10mg/litre	No	No	No	
Fish & Fish Derivatives	No	No	No	
Crustacean & Crustacean Derivatives	No	No	No	
Molluscs & Mollusc Derivatives	No	No	No	

Product Free From	Yes/No	Comments
Oil Refined to SCOPA Std	Yes	
Oil Not Refined to SCOPA Std	Yes	
Maize/ Corn & Derivatives	Yes	
Rice & Rice Derivatives	Yes	
Spices & Spice Extracts	Yes	
Herbs & Herb Extracts	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	Yes	
Vegetable & Vegetable Derivatives	No	Carrot
Leguminous Plants	Yes	
Cocoa & Cocoa Derivatives	Yes	
Animal & Animal Derivatives	Yes	
Beef & Beef Derivatives	Yes	
Pork & Pork Derivatives	Yes	
Lamb/ Mutton & Lamb/ Mutton Derivatives	Yes	
Poultry & Poultry Derivatives	Yes	
Mechanically Recovered Meat	Yes	
Textured Vegetable Protein (TVP)	Yes	
Hydrolysed Vegetable Protein (HVP)	Yes	
Additives	Yes	
Natural Colours	Yes	
Artificial Colours	Yes	
Azo Dyes	Yes	
Natural Flavourings	Yes	
Flavouring Substances	Yes	
Flavour Enhancers	Yes	
MSG	Yes	
Artificial Preservatives	Yes	
BHA	Yes	
BHT	Yes	
Emulsifiers	Yes	
Stabilisers	Yes	
Artificial Sweeteners	Yes	
Sugar	Yes	
Molasses	Yes	
Maltodextrin	Yes	
Salt	Yes	
Salt Substitutes	Yes	
Irradiated Ingredients	Yes	
Genetically Modified Material	Yes	
Product Suitability	Yes/No	Comments
Coeliac	Yes	
Lactose Intolerant	Yes	
Vegetarian	Yes	
Vegan	Yes	
Organic	No	
Halal	No	Not Certified
Kosher	No	Not Certified

NUTRITIONAL INFORMATION

Information is based on values from McCance and Widdowson's Composition of Foods, Sixth Summary Edition.

	Per 100g	Per 80g Portion	% DRI* per 80g Portion
Energy	175kJ / 42kcal	140kJ / 34kcal	1.7%
Fat	0.3g	0.2g	0.3%
of which			
- saturates	0.1g	0.1g	0.5%
- mono-unsaturates	trace	0g	
- polyunsaturates	0.2g	0.2g	
Carbohydrate	7.9g	6.3g	2.4%
of which			
- sugars	7.4g	5.9g	6.6%
- starch	0.3g	0.2g	
Fibre	2.4g	1.9g	
Protein	0.6g	0.5g	1.0%
Salt	0.063g	0.050g	0.8%

*Daily Reference Intake (Adults)

Energy	8400kJ / 2000kcal
Total fat	70g
Saturates	20g
Carbohydrate	260g
Sugars	90g
Protein	50g
Salt	6g


Vitamins & Minerals

	Per 100g	Per 80g Portion	% NRV** per 80g Portion
Vitamin A	1071.7µg	857µg	107%
Vitamin C	2mg	2mg	2.5%
Folate/ Folic Acid	16µg	13µg	6.5%
Calcium	24mg	19mg	2.4%
Iron	0.4mg	0.3mg	2.3%
Zinc	0.1mg	0.08mg	0.8 %

**Nutrient Reference Value

AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
Updated to new format.	21/01/08	005
Addition of revised document control (EJ)	12/12/08	006
Revised & updated	28/1/10	007
Updated nutritional data	04/10/11	008
Revised & updated	09/02/12	009
Revised & updated	01/07/14	010

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WARRANTY

We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulations and their amendments.


The Food Hygiene (England) Regulations 2006 and all relevant amendments.

The Materials and Articles in Contact with Food (England) Regulations 2005 and all relevant amendments.

All regulations made as a result of the requirements of European Union Directives and Regulations.

	Accepted on behalf of	Accepted on behalf of Customer:
Company Name:		
Signed		
Position		
Date		

Please return a signed copy of this page to the Ardo UK Ltd Technical Department

Document Control and review		
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