

	<i>Specification</i>	
M I X E D V E G E T A B L E S		
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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

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)

- 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

- C o m p o s i t i o n

. C u t b e a n s : 9 %

. B r o a d b e a n s : 7 %

. P e a s : 3 0 %

. S w e e t c o r n : 6 %

. D i c e d c a r r o t s : 4 8 %

- 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 : 2 0 1 . 2 7 k J - 4 7 . 8 6 k c a l

. F a t : 0 . 0 6

. O f w h i c h s a t u r a t e s : 0 . 0 2

. C a r b o h y d r a t e : 7 . 2 3

. O f w h i c h s u g a r s : 4 . 6 3

. P r o t e i n : 2 . 4 3



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. Salt : 0.074

- Countries of origin :

. Cut beans : Belgium , Holland

. Broad beans : Holland

. Peas : Belgium , France , Holland

. Sweet corn : Hungary

. Diced carrots : Belgium , Holland

3. Bacteriological norms

- T.V.C. : $< 10^6 / g$

- Coliforms : $< 10^4 / g$

- E. Coli : $< 10^2 / g$

- Moulds and yeasts : $< 10^3 / g$

- Salmonella : absent / 25 g

- Listeria : absent / g

4. Product dimensions

- Cut beans : Length : 2.5 cm -cut (85% : 2-3 cm)

- Broad beans : $< 15 \text{ mm}$

- Diced carrots : $10 \times 10 \times 10 \text{ mm}$

5. Packaging process

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

- Optical sorting

- Metal detection : . A metal detector on every packaging line



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. Every packaging line is checked at least once every
two hours by the lab

. Sensitivity :
- 2.0 m m F e
- 3.0 m m S t a i n l e s s S t e e l
- 3.0 m m N o n - F e

6. Packaging



1. 10x1 kg

- Film :

M a t e r i a l : P o l y e t h y 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 : 7.2 g

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

E A N - c o d e : 5 413408 111837

- C a s e :

C o l o r : b r o w n

W e i g h t : 272 g

D i m e n s i o n s : 380x245x185 m m

E A N - c o d e : 5 413408 026360

- P a l l e t i z a t i o n :
9 x 12 c a s e s = 1080 kg / p a l l e t (n e t) (= I N D U S T R I A L P A L L E T)
9 x 9 c a s e s = 810 kg / p a l l e t (n e t) (= E U R O P A L L E T)

2. 4x2.5 kg

- Film :

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

L e n g t h : 380 m m

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Thick n e s s : 50 μ m

W e i g h t : 11.68 g

N e t w e i g h t : 2500 g

E A N - c o d e : 5 413408 101920

- C a s e :

C o l o r : b r o w n

W e i g h t : 258.6 g

D i m e n s i o n s : 380x245x175 m m

E A N - c o d e : 5 413408 426368

- P a l l e t i z a t i o n : 8x12 c a s e s = 960 kg / p a l l e t (n e t) (= I N D U S T R I A L P A L L E T)
 9 x 9 c a s e s = 810 kg / p a l l e t (n e t) (= E U R O 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) :

30 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 = 001)

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 (01 , 02 , 03 , 04 , 05 , ...)

- 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 . -20 °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 . -18 °C

t r a n s p o r t t e m p e r a t u r e : m a x . -20 °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 . -18 °C

8.Storage and preparation by the consumer

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- *S t o r a g e :*

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

- *W a r n i n g :*

- . Never refreeze thawed products

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

- . 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 micro-wave.

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	N o	
Crustaceans and products thereof	N o	
Eggs and products thereof	N o	
Fish and products thereof	N o	
Peanuts and products thereof	N o	
Soy and products thereof	N o	
Milk and products thereof (including lactose)	N o	
Shell fruits * and products thereof	N o	
Celery and products thereof	N o	



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M u s t a r d a n d p r o d u c t s t h e r e o f	N o	
S e s a m e s e e d s a n d p r o d u c t s t h e r e o f	N o	
S u l p h u r d i o x i d e a n d s u l p h i t e s , l a b e l l e d a s S O ₂ , a t l e v e l s a b o v e 10 m g / k g o r 10 m g / l	N o	
L u p i n e a n d p r o d u c t s t h e r e o f	N o	
M o l l u s c s a n d p r o d u c t s t h e r e o f	N o	

* a l m o n d (A m y g d a l u s c o m m u n i s L .) , h a z e l n u t (C o r y l u s a v e l l a n a) , w a l n u t
(J u g l a n s r e g i a) , c a s h e w n u t (A n a c a r d i u m o c c i d e n t a l e) , p e c a n (C a r v a
i l l i n o i e n s i s (W a n g e n h .) K . K o c h) , B r a z i l n u t (B e r t h o l l e t i a e x c e l s a) , p i s t a c h i o
(P i s t a c i a v e r a) , M a c a d a m i a n u t a n d Q u e e n s l a n d n u t (M a c a d a m i a
t e r n i f o l i a)

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.