



ARDO UK LTD PRODUCT SPECIFICATION

Sliced Mixed Peppers

Spec ID	PAR
Date of first issue	06/09/2005
Version Number	004

PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
3PAR322	PAR322	10 x 1Kg	70
3PAR610	PAR610	4x 2.5Kg	70

GENERAL DESCRIPTION OF MATERIAL

Quick frozen sliced peppers are prepared from the species *Capsicum annum* by an appropriate freezing process to give free flowing pepper slices. The process should ensure stability of colour and flavour and the product temperature should not be warmer than -18°C .

This specification refers to slices, which are nominally 6-8mm. The thickness will depend on the thickness of the pericarp. The pepper slices should be inspected and metal detected prior to shipment to remove foreign matter.

INGREDIENT DECLARATION

Green Peppers (40%), Red Peppers (40%), Yellow Peppers (20%).

DEFINITION OF DEFECTS

Campden Grade A is the quality of quick frozen sliced peppers which are practically free from defects and which possess a very good colour, flavour and texture.

The grade of a lot will be determined on 1000g samples randomly taken from the lot in accordance with approved sampling plans.

The entire sample will be used to assess clumps, foreign matter and extraneous vegetable matter. The remainder of the defects will be assessed on 250g samples.

All defects will be assessed on the frozen product. A slice can be defective for one fault only except undersize and oversize. All slices in the 250g sub-sample are used to assess long slices. Slices are nominally 6 - 8mm thickness.

Clumps: These are caused by three or more slices, which are welded together and cannot be readily separated without causing damage to the slice. The weight of slice occurring in clumps should be recorded.

Foreign Matter (FM): This includes any material not derived from the pepper plant, such as insects, pieces of insects, wood, glass, stones, metal, snails, slugs, toxic vegetable matter, etc.

Foreign Extraneous Vegetable Matter (FEVM): This includes any vegetable matter not derived from the pepper plant, and which is non-toxic.

Extraneous Vegetable Matter (EVM): This includes any vegetable material other than the sliced pepper, which is derived from the pepper plant.

- i) Pieces of core, leaf or any other harmless vegetable matter
- ii) Seeds

Major Blemishes: A major blemish is a black or brown discoloration excluding maturity equal to or greater than 6mm diameter either as a single blemish or an aggregate of blemishes on the same slice.

Minor Blemishes: A minor blemish is a black or brown discoloured area excluding maturity, which is less than 6mm diameter as a single blemish or an aggregate of blemishes on the same slice. A single blemish of less than 2mm diameter shall be ignored.

Colour Variants: Colour variants is only applicable to single coloured products and therefore slices which are not entirely red, green or yellow on the outer surface and those which are partially red on the outer surface of a single slice are colour variants.

Undersize: An undersize slice is one, which is less (between the cut surfaces) than 4mm. In addition slices less than 20mm in length shall also be considered undersize.

Oversize: An oversize slice is one, which is greater than 10mm at the widest point between the cut surfaces.

Long Slices: A long slice is one, which is greater than 35mm in length.

TOLERANCES FOR DEFECTS

Assessed on 1000g samples

Clumps (%w/w)	1%
Foreign Matter	0
Foreign Extraneous Vegetable Matter	0
Extraneous Vegetable Matter (No.)	
i) Core, leaf etc	1
ii) Pepper seeds	5

Assessed on 250g sample

Major blemishes (No.)	4
Minor + total blemishes (No.)	12
Colour variants (%w/w)	1%
Undersize (% w/w)	10%
Oversize (% w/w)	10%
Long slices	>35%

COUNTRY OF ORIGIN

Spain, Portugal or Turkey

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:	MMYYYYY
Batch Coding:	XXYDDD: where of XX relates to factory code; Y is the year; DDD is the Julian date code

MICROBIOLOGICAL SPECIFICATION

	n	c	m	M
Total Viable count	5	2	1,000,000/g	5,000,000/g
E.coli	5	2	10/g	100/g
Yeast and Moulds	5	2	5,000/g	20,000/g
Listeria monocytogenes	5	1	10/g	100/g
Salmonella	5	0	Absent/25g	

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

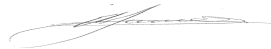
n = the number of sample units examined from a lot
m = the microbiological limit which separates good quality from marginally acceptable quality
M = the microbiological limit which separates marginally acceptable quality from defective quality
c = the maximum allowable number of results between m and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

INTOLERANCE INFORMATION

Product Free From	Contains	Comments/ Source
Cereals containing Gluten		
Barley & Barley Derivatives	No	
Kamut & Kamut Derivatives	No	
Oats & Oats Derivatives	No	
Rye & Rye Derivatives	No	
Spelt & Spelt Derivatives	No	
Wheat & Wheat Derivatives	No	
Nuts		
Almond & Almond Derivatives	No	
Brazil Nut & Brazil Nut Derivatives	No	
Cashew Nut & Cashew Nut Derivatives	No	
Hazelnut & Hazelnut Derivatives	No	
Macadamia Nut & Macadamia Nut Derivatives	No	
Pecan Nut & Pecan Nut Derivatives	No	
Pistachio Nut & Pistachio Nut Derivatives	No	
Queensland Nut & Queensland Nut Derivatives	No	
Walnut & Walnut Derivatives	No	
Coconut & Coconut Derivatives	No	
Pine Nuts/ Pine Kernels	No	
Peanuts & Peanut Derivatives	No	
Chestnuts & Chestnut Derivatives	No	
Nuts- Other (state source)	No	
Nut Oils & Nut Oil Derivatives	No	
Seeds		
Sesame Seed & Sesame Seed Derivatives	No	
Poppy Seeds & Poppy Seed Derivatives	No	
Cotton Seeds_& Cotton Seed Derivatives	No	
Seed Oil & Seed Oil Derivatives	No	
Celery & Celery Derivatives	No	
Celeriac & Celeriac Derivatives	No	
Eggs & Egg Derivatives	No	
Lupin & Lupin Derivatives	No	
Milk & Milk Derivatives	No	
Mustard & Mustard Derivatives	No	
Soya & Soya Derivatives	No	
Sulphur Dioxide/ Sulphites >10mg/Kg or 10mg/ Litre	No	
Fish & Fish Derivatives	No	
Crustacean & Crustacean Derivatives	No	
Molluscs & Molluscs Derivatives	No	

Product Free From	Yes/No	Comments
Oil Refined to SCOPE	Yes	
Oil Not Refined to SCOPE	Yes	
Maize/ Corn & Derivatives	Yes	
Rice & Rice Derivatives	Yes	
Spices & Spice Extract	Yes	
Herbs & Herb Extract	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	Yes	
Vegetable & Vegetable Derivatives	No	Peppers
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	
Nature Identical Flavourings	Yes	
Artificial Flavourings	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 Intolerance	Yes	
Vegetarian	Yes	
Ovo-lacto vegetarians	Yes	
Vegan	Yes	
Organic	No	
Halal	No	
Kosher	No	

Signed:



Name:

Emma James

Position:

Technologist

Date:

19/9/13

NUTRITIONAL INFORMATION

Information is based on values from Mc Cance and Widdowson's Composition of Foods, Electronic Version 2.3.9. Calculated from values for Raw, Green, Red & Yellow Peppers.

	Per 100g	Per 80g Serving	Percentage of GDA* based on women
Energy kJ	107	86	
Energy Kcal	25	20	1.0%
Protein	1.0g	0.8 g	1.7%
Carbohydrate	4.7 g	3.7 g	1.6%
Of which sugars	4.4 g	3.5 g	3.9%
Of which Starch	0.1 g	0.1 g	
Fat	0.3 g	0.3 g	0.4%
Of which Saturates	0.1 g	0.1 g	0.3%
of which Monounsaturated	Trace	Trace	
of which Polyunsaturated	0.1 g	0.1 g	
Fibre	1.6 g	1.3 g	5.4%
Sodium	4mg	3.2mg	0.1%
Salt Equivalent	10mg	8mg	0.1%

Guideline Daly Amounts

	Women	Men	Children (5-10yrs)
Energy Kcal	2000	2500	1800
Protein	45g	55g	24g
Carbohydrate	230g	300g	220g
Of which Sugars	90g	120g	85g
Fat	70g	95g	70g
Of which Saturate	20g	30g	20g
Fibre	24g	24g	15g
Sodium	2.4g	2.4g	1.6g
Salt	6g	6g	4g

Vitamins & Minerals

	Per 100g	Per 80g Serving	RDA	Percentage RDA per 80g serving
Vitamin A	232.8 µg	186.3 µg	800 µg	23.3%
Vitamin C	130. mg	104 mg	80 mg	130%
Folate/ Folic Acid	28.6 µg	22.9 µg	200 µg	11.4%
Calcium	8.0 mg	6.4 mg	800 mg	0.8%
Iron	0.4 mg	0.3 mg	14mg	2.1%
Zinc	0.8 mg	0.6 mg	10 mg	6%

AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
First issue in this format	5/6/09	003
Revised & Updated	18/9/12	004

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WARRANTY

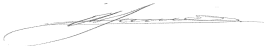
We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulation's 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:	Ardo UK Ltd	
Signed		
Position	Technologist	
Date	19/9/13	

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

Document Control and review		
Approved by: 	Document reference: 3.6 Specifications	Created on: 18/9/12 Issue 4
1 st Document Review Due 18/9/13	2 nd Document Review Due: 18/9/14	3 rd Document Review Due: 18/9/15
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