



Specification



S L I C E D M U S H R O O M S

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1. Company

N.V. d'Arta

Pitte m e s t r a a t 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

(c.f. www.fytoweb.fgov.be)

- Free from additives

- Heavy metals: following the EU (Belgian) law

- Sliced mushrooms

. Step 1: the mushrooms are cleaned, washed and cut.

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

. Defects:	* FM :	absent
	* EVM (badly trimmed stems):	max. 0.1%
	* pieces < 10 mm :	max. 3%
	* clusters (more than 2 slices stuck together):	< 3/500 g



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- Nutritional information (gramme / per 100 grammes):

. Energy :	58 kJ - 14 kcal
. Fat :	0
. Of which saturates :	0
. Carbohydrate :	0.4
. Of which sugars :	0.2
. Protein :	2.3
. Salt :	0.013

- Countries of origin : Holland

3. Bacteriological norms

- T.V.C. :	$< 5 \times 10^6 / g$
- Coliforms :	$< 5 \times 10^4 / g$
- E. Coli :	$< 10^2 / g$
- Moulds and yeasts :	$< 25.000 / g$
- Salmonella :	absent / 25 g
- Listeria :	$< 10^2 / g$

4. Product dimensions

- cut :	7 mm \pm 1 mm
- stalk :	45 mm (> 45 mm : max. 10%)
- Cap diameter :	20-80 mm (> 80 mm : max. 5%)
Cap development :	open



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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 m m Fe
 - 3.0 m m Stainless Steel
 - 3.0 m m Non-Fe

6. Packaging



1. 15x450 g

- Film :

Material: Polyethylene

Dimensions: 460 x 260 m m

Thickness: 55 μ m

Weight: 6.3 g

Net weight: 450 g

EAN-code: 5 413408 1117140

- Case :

Color: brown

Weight of the case: 265.4 g

Dimensions: 330x240x185 m m

EAN-code: 5 413408 031319

- Palletization :
 - 10x9 cases = 607.5 kg / pallet (netto) (= EURO PALLET)
 - 8x12 cases = 648 kg / pallet (netto) (= INDUSTRIAL PALLET)



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2. 10x1 kg

- Film :

Material: Polyethylene

Length: 330 mm

Thickness: 55 µm

Weight: 9.25 g

Net weight: 1000 g

EAN-code: 5 413408 111738

- Case :

Color: brown

Weight: 293,2 g

Dimensions: 380x245x230 mm

EAN-code: 5 413408 021310

- Palletization: 7x9 cases = 630 kg / pallet (netto) (= EURO PALLET)
6x12 cases = 720 kg / pallet (netto) (= INDUSTRIAL PALLET)

3. 4x2.5 kg

- Film :

Material: Polyethylene

Length: 440 mm

Thickness: 50 µm

Weight: 11.68 g

Net weight: 2500 g

EAN-code: 5 413408 101715

- Case :

Color: brown

Weight: 313.7 g



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Dimensions : 3 8 0 x 2 4 5 x 2 6 0 m m

E A N - c o d e : 5 4 1 3 4 0 8 4 2 1 3 1 8

- P a l l e t i z a t i o n : 7 x 9 c a s e s = 6 3 0 k g / p a l e t (n e t t o) (= E U R O P A L L E T)
7 x 1 2 c a s e s = 8 4 0 k g / p a l e t (n e t t o) (= I N D U S T R I A L 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) :

3 0 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 = 0 0 1)

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 (0 1 , 0 2 , 0 3 , 0 4 , 0 5 , ...)

- 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 . - 2 0 ° 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 . - 1 8 ° C

t r a n s p o r t t e m p e r a t u r e : m a x . - 2 0 ° 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 . - 1 8 ° C

8. Storage and preparation by the consumer

- S t o r a g e :

. R e f r i g e r a t o r : 2 4 h o u r s

. F r e e z e r c o m p a r t m e n t i n r e f r i g e r a t o r : 4 8 h o u r s

. F r e e z e r : - 6 ° C : 2 d a y s

- 1 2 ° C : 1 m o n t h

- 1 8 ° C : s e e e x p i r y d a t e

- W a r n i n g :



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. Never refreeze thawed products

- Cooking instructions:

. Best cooked from frozen.

. Heat a small quantity of oil or butter in a frying pan.

. Place the frozen vegetables in the pan and allow to simmer on a low heat for approx 10-12 minutes stirring as required.

. Season to taste.

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	
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	



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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 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

W e d e c l a r e t h a t o u r p r o d u c t i o n a r e a s a r e f r e e o f g l a s s m a t e r i a l .

W e d e c l a r e t h a t u n d e r n o c i r c u m s t a n c e s t h e p r o d u c t s a n d i n g r e d i e n t s a r e t r e a t e d w i t h r a d i a t i o n o r g a s .