



## **BUTTON SPROUTS**

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1. Company N.V. d'Arta

Pittemsestraat 58 A

8850 ARDOOIE

**BELGIUM** 

**\*** +32.51.74.69.91

+32.51.74.69.68

www.darta.com

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## 2. Specification of the product

- GMO-free

 Remnants of pesticides: following the EU (Belgian) law (cf. <u>www.fytoweb.fgov.be</u>)

- Free from additives
- Heavy metals: following the EU (Belgian) law
- Brussels sprouts
  - . Step 1: the brussels sprouts are cleaned, stones are removed, the brussels sprouts are washed
    - •
  - . Step 2: the sprouts are blanched (peroxidase-negative) and cooled
  - . Step 3: the sprouts are individually quick frozen (IQF) until they reach
    - a temperature lower than minus 20 degrees Celsius (-20°C)
  - . Defects: \* absence of foreign matters
    - \* absence of E.V.M.
    - \* mechanically damaged: max. 5 pcs/500 g
    - \* spots > 6mm: max. 4 pcs/500 g
    - \* spots 3-6mm: max. 10 pcs/500 g
    - \* brown cutting: max. 4 pcs/500 g
    - \* stalks > 5mm: max. 3pcs/500 g





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- Nutritional information (gramme / per 100 grammes):

. Energy: 177 kJ - 42 kcal

. Fat: 0.3

.Of which saturates: 0.1

. Carbohydrate: 4.5

. Of which sugars: 2.7

. Protein: 3.2

. Salt: 0.03

- Countries of origin: Belgium, Holland

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## 3. Bacteriological norms

- T.V.C.: <  $10^5 / \text{ g}$ 

- Coliforms:  $< 10^3 / g$ 

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

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

- Salmonella: absent / 25 g

- Listeria:  $< 10^2 / g$ 

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### **4.Product dimensions**

- Diameter: 15-25 mm (> 80%)

< 15 mm: 0%

> 30 mm: 0%

### 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 mm Fe

- 3.0 mm Stainless Steel

- 3.0 mm Non-Fe

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## 6. Packaging

1. 4x2.5 kg

- Film:

Material: Polyethlene

Length: 380 mm

Thickness: 50 µm

Weight: 11.7 g

Net weight: 2500 g

EAN-code: 5 413408 104051

- Case:

Color: brown

Weight: 265.4 g

Dimensions: 380x245x185 mm

EAN-code: 5 413408 073340

- Palletization: 9x12 cases = 1080 kg / palet (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 yyy z ww D

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





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yyy = day on which the product has been packed (e.g. 1 januari = 001) z = shift (A, B of C)

ww = 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

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### 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:
  - . Best cooked from frozen
  - . Add the deepfrozen 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.

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#### 9. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten (e.g. wheat, rye, barley, oat,) and products thereof	No	





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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	
Molluscs and products thereof	No	

<sup>\*</sup> almond (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), cashewnut (Anacardium occidentale), pecan (Carva illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), pistachio (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)

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### 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.