



Specification



B R O C C O L I 2 0 - 4 0 I Q F

Document : S-G R E E .035.E

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1. Company

N.V. d'Arta

Pitte m se stra at 58 A

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B E L G I U M

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📠 +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

(cf. www.fytoweb.fgov.be)

- Free from additives

- Heavy metals: following the EU (Belgian) law

- Broccoli

. Step 1: the florets are cleaned, stones are removed, the florets are washed.

. Step 2: the florets are blanched (peroxidase-negative) and cooled

. Step 3: the florets are individually quick frozen (IQF) until a temperature lower than minus 20 degrees Celsius (-20°C)

. Defects: * absence of foreign matters

* dark spots > 6mm : max. 3 pcs/500 g

* dark spots 2-6mm : max. 4 pcs/500 g

* discoloration (yellow) > ¼ surface : max. 6 pcs/500 g

* stalks: max. 25g/500 g

* open florets: max. 5%

* mechanical damage: max. 4 pcs/500 g



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- Nutritional information (gramme / per 100 grammes):

. Energy:	110 kJ - 26 kcal
. Fat:	0.0
. Of which saturates:	0.0
. Carbohydrate:	2.0
. Of which sugars:	2.0
. Protein:	3.0
. Salt:	0.03

- Countries of origin: Portugal

3. Bacteriological norms

- T.V.C.:	< 10 ⁵ / g
- Coliforms:	< 10 ³ / g
- E. Coli:	< 10 ² / g
- Moulds and yeasts:	< 10 ³ / g
- Salmonella:	absent / 25 g
- Listeria:	absent / g

4. Product dimensions

- diameter: 20-40 mm

< 20 mm : max 10% (measurement on the widest side of the floret)

> 40 mm : max 10% (measurement on the smallest side of the floret)

5. Packaging process

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



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- 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 mm Fe
 - 3.0 mm Fe : 1 x 10 kg
 - 3.0 mm Stainless Steel
 - 4.0 mm Stainless Steel : 1 x 10 kg
 - 3.0 mm Non-Fe
 - 4.0 mm Non-Fe : 1 x 10 kg
-

6. Packaging



1. 15x450 g

- Film :

Material: Polyethylene

Length: 245 mm

Thickness: 55 µm

Weight: 8.59 g

Net weight: 450 g

EAN-code: 5 413408 121317

- Case :

Color: brown

Weight: 293,2 g

Dimensions: 380x245x230 mm

EAN-code: 5 413408 031234

- Palletization :
 - 7x9 cases = 425.25 kg / pallet (netto) (= EURO PALLET)
 - 8x12 cases = 648 kg / pallet (netto) (= INDUSTRIAL PALLET)



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2. 4x2.5 kg

- Film :

Material: Polyethylene

Length: 520 mm

Thickness: 50 µm

Weight: 16.30 g

Net weight: 2500 g

EAN-code: 5 413408 101333

- Case :

Color: brown

Weight: 294 g

Dimensions: 380x245x280 mm

EAN-code: 5413408421233

- Palletization: 6x9 cases = 540 kg / pallet (netto) (= EURO PALLET)

6x12 cases = 720 kg / pallet (netto) (= INDUSTRIAL PALLET)

3. 1x10 kg

- Film :

Material: Polyethylene (blue plastic bag)

Length: 750 mm

Weight: 24.5 g

Net weight: 10000 g

- Case :

Color: brown

Weight: 327.6 g

Dimensions: 380x245x280 mm

EAN-code: 5 413408 091238



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- P a l l e t i z a t i o n : 6 x 9 c a s e s = 5 4 0 k g / p a l l e t (n e t t o) (= E U R O P A L L E T)
 6 x 1 2 c a s e s = 7 2 0 k g / p a l l e t (n e t t o) (= I N D U S T R I A L P A L L E T)

4. o t h e r s : t o b e d i s c u s s e d

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 y = 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 :

. N e v e r r e f r e e z e t h a w e d p r o d u c t s

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



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BROCCOLI 20-40 IQF

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. 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 microwave.

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	
Molluscs and products thereof	No	

* almond (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), cashew nut (Anacardium occidentale), pecan (Carva



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illinois (Wangenh.) K. Koch) , Brazil nut (Bertholletia excelsa) , pistachio
(Pistacia vera) , Macadamia nut and Queensland nut (Macadamia
ternifolia)

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.