



Specification



B R O C C O L I 4 0 - 6 0 I Q F

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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

- B r o c c o l i

. S t e p 1 : t h e f l o r e t s a r e c l e a n e d , s t o n e s a r e r e m o v e d , t h e f l o r e t s a r e w a s h e d .

. S t e p 2 : t h e f l o r e t s a r e b l a n c h e d (p e r o x i d a s e - n e g a t i v e) a n d c o o l e d

. S t e p 3 : t h e f l o r e t s a r e i n d i v i d u a l l y q u i c k f r o z e n (I Q F) u n t i l t h e y r e a c h a t e m p e r a t u r e l o w e r t h a n m i n u s 2 0 d e g r e e s C e l s i u s (- 2 0 ° C)

. D e f e c t s : * a b s e n c e o f f o r e i g n m a t t e r s

* d a r k s p o t s > 6 m m : m a x . 3 p c s / 5 0 0 g

* d a r k s p o t s 2 - 6 m m : m a x . 4 p c s / 5 0 0 g

* d i s c o l o r a t i o n (y e l l o w) : m a x . 4 p c s / 5 0 0 g

* s t a l k s : m a x . 2 5 g / 5 0 0 g

* o p e n f l o r e t s : m a x . 5 %



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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: 40-60 mm

- small pieces: . < 20 mm : max. 3% (measurement on the widest side of the floret

. 20-40 mm : max. 17% (measurement on the widest side of the floret

. > 60 mm : max. 20% (measurement on the smallest side of the



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floret

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 mm Fe
 - 3.0 mm Stainless Steel
 - 3.0 mm Non-Fe

6. Packaging



1. 10x1 kg

- Film :

Material: Polyethylene

Length: 350 mm

Thickness: 55 µm

Weight: 10.74 g

Net weight: 1000 g

EAN-code: 5 413408 111325

- Case :

Color: brown

Weight: 377.6 g

Dimensions: 380x245x300 mm

EAN-code: 5 413408 021228



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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 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 e t (n e t t o) (= I N D U S T R I A L P A L L E T)

2 . 4 x 2 . 5 k g

- F i l m :

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

L e n g t h : 5 3 0 m m

T h i c k n e s s : 5 0 μ m

W e i g h t : 1 5 . 6 g

N e t w e i g h t : 2 5 0 0 g

E A N - c o d e : 5 4 1 3 4 0 8 1 0 1 3 2 6

- C a s e :

C o l o r : b r o w n

W e i g h t : 2 6 5 . 4 g

D i m e n s i o n s : 3 8 0 x 2 4 5 x 2 8 0 m m

E A N - c o d e : 5 4 1 3 4 0 8 4 1 1 2 2 7

- 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 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 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 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



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- Transport: loading temperature: max. -18 °C

transport temperature: max. -20 °C

- Storage temperature in distribution: max. -18 °C

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 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	



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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 (Carvillinoiesis (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.