



# Specification



## D I C E D O N I O N S 1 0 b y 1 0 m m

Document : S-G R E E .0 2 9 .E	Version : 1 2	Date : 2 8 / 0 7 / 2 0 1 4	Page : 1 to 7
	Revision : 0 1	Date : 2 8 / 0 7 / 2 0 1 4	

### 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.diarta.com](http://www.diarta.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](http://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

- D i c e d o n i o n s

. S t e p 1 : t h e o n i o n 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 o n i o n s a r e w a s h e d .

. S t e p 2 : t h e o n i o n s a r e c u t i n t o d i c e s o f 1 0 b y 1 0 m m a n d a r e w a s h e d a g a i n .

. S t e p 3 : t h e o n i o n 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 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 ) i s r e a c h e d .

. D e f e c t s \* F M / E V M : a b s e n t

\* d a r k s p o t s > 6 m m : < 4 p c s / 5 0 0 g

\* d a r k s p o t s 3 - 6 m m : < 8 p c s / 5 0 0 g

\* d i v e r g i n g c o l o r : m a x . 1 0 p c s / 5 0 0 g

- N u t r i t i o n a l i n f o r m a t i o n ( g p e r 1 0 0 g ) :

. E n e r g y : 7 5 k J - 1 8 k c a l

. F a t : 0 . 0



# Specification



## D I C E D O N I O N S 1 0 b y 1 0 m m

Document : S-G R E E .0 2 9 .E	Version : 1 2	Date : 2 8 / 0 7 / 2 0 1 4	Page : 2 to 7
	Revision : 0 1	Date : 2 8 / 0 7 / 2 0 1 4	

. O f w h i c h s a t u r a t e s : 0 . 0

. C a r b o h y d r a t e : 1 . 5

. O f w h i c h s u g a r s : 1 . 3

. P r o t e i n : 1 . 5

. S a l t : 0 . 0 1

- C o u n t r i e s o f o r i g i n : B e l g i u m , H o l l a n d

-----

-

### 3 . B a c t e r i o l o g i c a l n o r m s

- T.V.C . <math> < 10^6 / g </math>
- C o l i f o r m s <math> < 10^4 / g </math>
- E . c o l i <math> < 10^2 / g </math>
- M o u l d s a n d y e a s t s <math> < 10^3 / g </math>
- S a l m o n e l l a a b s e n t / 2 5 g
- L i s t e r i a s p p <math> < 10^2 / g </math>

-----

-

### 4 . P r o d u c t d i m e n s i o n s

d i c e s o f 1 0 b y 1 0 m m ; 8 - 1 2 m m : m i n . 9 0 %

-----

-

### 5 . P a c k a g i n g p r o c e s s

- E-c o d e (" e " ) : i n a c c o r d a n c e w i t h t h e r e g u l a t i o n s
- O p t i c a l s o r t i n g o n e v e r y p a c k i n g l i n e
- M e t a l d e t e c t i o n . A m e t a l d e t e c t o r o n e v e r y p a c k i n g l i n e
- . E v e r y p a c k a g i n g l i n e i s c h e c k e d a t l e a s t o n c e e v e r y
- t w o h o u r s b y t h e l a b
- . S e n s i t i v i t y - 2 . 0 m m F e
- 3 . 0 m m S t a i n l e s s S t e e l



# Specification



## D I C E D O N I O N S 1 0 b y 1 0 m m

Document : S-GREE.029.E	Version : 12	Date : 28/07/2014	Page : 3 to 7
	Revision : 01	Date : 28/07/2014	

- 3.0 m m N o n - F e



### 6 . P a c k a g i n g

1 . 1 5 x 4 5 0 g

- F i l m

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

L e n g t h : 2 1 5 m m

T h i c k n e s s : 5 5 μ m

W e i g h t : 5 . 5 g

N e t w e i g h t : 1 0 0 0 g

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

- C a s e

C o l o r : b r o w n

W e i g h t : 2 4 3 . 9 g

D i m e n s i o n s : 3 3 0 x 2 4 0 x 1 8 0 m m

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

- P a l l e t i z a t i o n : 1 0 l a y e r s x 1 0 c a s e s = 6 7 5 k g / p a l l e t ( n e t ) ( = E U R O P a l l e t )

2 . 1 0 x 1 k g

- F i l m

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

L e n g t h : 2 7 0 m m

T h i c k n e s s : 5 5 μ m

W e i g h t : 7 . 0 g

N e t w e i g h t : 1 0 0 0 g

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

- C a s e

C o l o r : b r o w n

W e i g h t : 2 8 5 . 0 g



# Specification



## D I C E D O N I O N S 1 0 b y 1 0 m m

Document : S-GREE.029.E	Version : 12	Date : 28/07/2014	Page : 4 to 7
	Revision : 01	Date : 28/07/2014	

Dimensions : 380 x 245 x 215 mm

EAN-code : 5413408020122

- Palletization : 8 layers x 9 cases = 720 kg / pallet ( net ) ( = EURO Pallet )  
8 layers x 12 cases = 960 kg / pallet ( net ) ( = Industrial pallet )

3.4 x 2.5 kg

- Film

Material : polyethylene

Length : 420 mm

Thickness : 55 µm

Weight : 13.5 g

Net weight : 2500 g

EAN-code : 5413408108028

- Case

Color : brown

Weight : 273.6 g

Dimensions : 380 x 245 x 200 mm

EAN-code : 5413408420113

- Palletization : 8 layers x 9 cases = 720 kg / pallet ( net ) ( = EURO Pallet )  
8 layers x 12 cases = 960 kg / pallet ( net ) ( = INDUSTRIAL PALLET )

4.2 x 5 kg

- Film

Material : polyethylene blue

Length : 730 mm

Thickness : 55 µm

Weight : 18.0 g

Net weight : 5000 g

- Case

Color : brown



# Specification



## D I C E D O N I O N S 1 0 b y 1 0 m m

Document : S-GREE.029.E	Version : 12	Date : 28/07/2014	Page : 5 to 7
	Revision : 01	Date : 28/07/2014	

Weight : 273.6 g

Dimensions : 380 x 245 x 200 mm

EAN-code : 5413408530119

- Palletization : 9 layers x 9 cases = 810 kg / pallet ( net ) ( = EURO pallet )  
8 layers x 12 cases = 960 kg / pallet ( net ) ( = Industrial pallet )

### 7. Storage and expiry date

- Expiry date ( only valid when all the guidelines concerning storage mentioned below are followed ) : 30 months after packaging ( see packaging ).

- Production code : L x yyy z w w D

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

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

### 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



# Specification



## D I C E D O N I O N S 1 0 b y 1 0 m m

Document : S-GREE.029.E	Version : 12	Date : 28/07/2014	Page : 6 to 7
	Revision : 01	Date : 28/07/2014	

- *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 micro-wave.

**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 <sub>2</sub> , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	



Specification



D I C E D O N I O N S 1 0 b y 1 0 m m

Document : S-G R E E .0 2 9 .E	Version : 1 2	Date : 2 8 / 0 7 / 2 0 1 4	Page : 7 to 7
	Revision : 0 1	Date : 2 8 / 0 7 / 2 0 1 4	

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	No	
---	----	--

\* 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 n 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 )

**1 0 . G e n e r a l d e c l a r a t i o n**

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 .