

ARDO UK LTD PRODUCT SPECIFICATION

Orchard Choice Fruits of the Forest		
Spec ID	0 3 2 6 0 0	
Date of first is sue	1 3 /0 5 /0 4	
Version Number	0 0 5	

PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
0 3 2 6 0 0		12 x 500g	1 4 0

GENERAL DESCRIPTION OF MATERIAL

A colourful mix of Individually Quick Frozen Fruits consisting of: Cherries, Strawberries, Redcurrants, Blueberries, Blackberries and Raspberries. Each of the fruits shall be produced from clean, sound berries by cleaning, processing, sorting and freezing in accordance with good commercial practice.

The frozen free flowing fruit should possess a clean, delicate natural flavour, with each individual item contributing to an overall sweet product flavour with no off taints or odours present. The fruit should exhibit a ripe colour varying from mid red through to dark red/purple and the texture should be good with all fruit firm but succulent. Stalks should be absent in a given sample.

The process should ensure stability of colour and flavour and product temperature shall be lower than - 18 $^{\circ}$ C.

IN G R E D I E N T D E C L A R A T I O N

Cherries (26%), Strawberries (20%), Redcurrants (19%), Blueberries (13%), Blackberries (12%), Raspberries (10%).

ORGANOLEPTIC

APPEARANCE: The fruit should exhibit a ripe colour varying from mid red through to dark red/purple, with each component within the mix being typical to the variety (ies) used.

AROMA: Clean, delicate natural aroma, with each individual item contributing to an overall sweet product aroma with no offodours or taints present.

FLAVOUR: Clean, delicate natural flavour, with each individual item contributing to an overall sweet product flavour with no off flavours present.

TEXTURE: The texture of the mix should be good with all fruit firm but succulent.

COUNTRY OF ORIGIN

Product of more than 1 country.

SHELF LIFE AND STORAGE DETAILS

Shelf Life: 24 months from packing

M in im u m Shelf Life on delivery: 100 days

S to rage frozen: S to reat -18 $^{\circ}$ C \pm 3 $^{\circ}$ C .

Storage Defrosted: Keep refrigerated and use within 24 hours.

CODING

Best Before End: MMMYYYY

Batch Coding: XXYYDDD: where of XX relates to factory code;

YY is the year; DDD is the Julian date code

M IC R O B IO L O G IC A L S P E C IF IC A T IO N

	n	С	m	М
Total Viable Count	5	2	50,000/g	5 0 0 ,0 0 0 /g
C o liform s	5	2	5 0 0 / g	1,000/g
E.coli	5	2	1 0 / g	5 0 / g
Yeast	5	2	5,000/g	50,00 <mark>0/g</mark>
M o u ld s	5	2	1,000/g	10,0 <mark>00/g</mark>
Listeria monocytogenes	5	1	1 0 / g	1 0 0 / g
Salm on ella	5	0	Absent	in 2 5 g

Sampling plan based on the International Commission on Microbiological Specifications for Foods system (1986) where:

- n = the number of sample units examined from a lot
- m= the microbiological limit which separates good quality from marginally acceptable quality
- M = the microbiological limit which separates marginally acceptable quality from defective
- c = the maximum allowable number of results between mand M

IN TO LERANCE IN FORMATION

			1	1
Product Free From	Contains	Handled	Presentin	Comments/Source
		on Site	Fin al Product	
Cereals containing Gluten		1		
Barley & Barley Derivatives	N o	N o	N o	
Kam ut & Kam ut Derivatives	N o	N o	N o	
O ats & O ats Derivatives	N o	N o	N o	
R ye & R ye Derivatives	N o	N o	N o	
Spelt & Spelt Derivatives	N o	N o	N o	
W heat & W heat Derivatives	N o	Yes	N o	Pasta, Couscous
N u ts		1	1	T
Alm ond & Alm ond Derivatives	N o	N o	N o	
Brazil N ut & Brazil N ut Derivatives	N o	N o	N o	
Cashew Nut & Cashew Nut	N o	N o	N o	
D e riv a tiv e s				
Hazelnut & Hazelnut Derivatives	N o	N o	N o	
Macadamia Nut & Macadamia	N o	N o	N o	
N u t D e riv a tiv e s				
Pecan Nut & Pecan Nut	N o	N o	N o	
D e riv a tiv e s				
Pistachio Nut & Pistachio Nut	N o	N o	N o	
D e riv a tiv e s				
Queensland Nut & Queensland	N o	N o	N o	
N ut D erivatives				
W alnut & W alnut Derivatives	N o	N o	N o	
Coconut & Coconut Derivatives	No	N o	N o	
Pine Nuts/Pine Kernels	N o	N o	N o	
Peanuts & Peanut Derivatives	N o	N o	N o	
Chestnuts & Chestnut Derivatives	N o	Yes	N o	C h e s t n u t s
Nuts - Other (state source)	N o	N o	N o	
Nut Oils & Nut Oil Derivatives	N o	N o	N o	
Seeds				
Sesame Seed & Sesame Seed	N o	N o	N o	
D e riv a tiv e s				
Poppy Seeds & Poppy Seed	N o	N o	N o	
D e riv a tiv e s				
Cotton Seeds & Cotton Seed	N o	N o	N o	
D e riv a tiv e s				
Seed Oil & Seed Oil Derivatives	N o	N o	N o	
Celery & Celery Derivatives	N o	Yes	N o	Celery
Celeriac & Celeriac Derivatives	N o	Yes	N o	C e le ria c
Eggs & Egg Derivatives	N o	N o	N o	
Lupin & Lupin Derivatives	N o	N o	N o	
M ilk & M ilk Derivatives	N o	Yes	N o	Butter
Mustard & Mustard Derivatives	N o	N o	N o	
Soya & Soya Derivatives	N o	Yes	N o	Soya Beans
Sulphur Dioxide / Sulphites	N o	N o	N o	.,
> 1 0 m g/kg or 1 0 m g/litre	0	0	0	
Fish & Fish Derivatives	N o	N o	N o	
Crustacean & Crustacean	N o	N o	N o	
Derivatives	•	0	0	
Molluscs & Mollusc Derivatives	N o	N o	N o	
C G C G W C II G C D C II V G LIV C S	14 0	1,10	14 0	

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O vo-lacto Vegetarians Yes	Lactose Intolerance	Yes	
	V e g e ta ria n	Y e s	
Vacan	O vo-lacto Vegetarians	Yes	
v o y a ii	Vegan	Y e s	
O rganic No	Organic	N o	
Halal No Not Certified	Halal	N o	N ot C ertified
Kosher No Not Certified	Kosher	N o	N ot C ertified

Signed:

Name:

Date:

Position: Technologist

N U T R IT IO N A L IN F O R M A T IO N

Calculated using values from McCance and Widdowson's Composition of Foods, Sixth Summary Edition

	Per 100g	Per 80g Serving	Percentage of G D A * based
			on women
Energy kJ	1 3 9	1 1 1	
Energy kcal	3 3	2 6	1 .3 %
Protein	0.9 g	0 .7 g	1 .6 %
Carbohydrate	7.0 g	5 . 6 g	2 .4 %
of which Sugars	7.0 g	5 . 6 g	6 .2 %
of which Starch	0 g	0 g	
Fat	0 .1 g	0 .1 g	0 .1 %
of which Saturates	trace	trace	< 0 .1 %
of w h ich	trace	trace	
M onounsaturated			
of w h ic h	trace	trace	
Polyunsaturated			
Fibre	2.0 g	1.6 g	6 .7 %
Sodium	2.8 m g	2.2 m g	0 .1 %
Salt Equivalent	7.0 m g	5.6 m g	0 .1 %

*Guideline Daily Amounts

	Women	M e n	Children (5-10yrs)
Energy kcal	2 0 0 0	2 5 0 0	1 8 0 0
Protein	4 5 g	5 5 g	2 4 g
Carbohydrate	2 3 0 g	3 0 0 g	2 2 0 g
of which Sugars	9 0 g	1 2 0 g	8 5 g
Fat	7 0 g	9 5 g	7 0 g
of which Saturates	2 0 g	3 0 g	2 0 g
Fibre	2 4 g	2 4 g	1 5 g
Sodium	2 .4 g	2 .4 g	1 .6 g
Salt	6 g	6 g	4 g

Vitamins & Minerals

	Per 100g	Per 80g Serving	RDA	Percentage
				RDA per 80 g
				s e r v in g
Vitam in A	4 . 5 µ g	3.6 μ g	800 μ д	0 .4 %
Vitam in C	3 3 .1 m g	26.5 m g	80 m g	3 3 . 1 %
Folate / Folic Acid	13.5 μ g	10.8 μ g	200 µg	5 . 4 %
C a lc iu m	2 2 . 4 m g	17.9 m g	800 m g	2 . 2 %
lro n	0.6 m g	0.5 m g	1 4 m g	3 . 6 %
Zinc	0.2 m g	0.2 m g	10 m g	2 .0 %

A M E N D M E N T S A N D U P D A T E S

Details of changes	Date of Amendment	New Version Number
Updated to new form at	3 1 /0 5 /0 5	0 0 2
Am endment of nutritional data & warranty	1 4 /0 1 /0 8	0 0 3
Revised & Updated	1 9 /1 0 /0 9	0 0 4
Revised & Updated	0 1 /0 5 /1 2	0 0 5



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Orchard Choice Fruits of the Forest		
Spec ID	0 3 2 6 0 0	
Date of first is sue	1 3 /0 5 /0 4	
Version Number	0 0 5	

WARRANTY

We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulations and their amendments.

The Food Hygiene (England) Regulations 2006 and all relevant amendments.

The Materials and Articles in Contact with Food (England) Regulations 2005 and all relevant amendments.

All regulations made as a result of the requirements of European Union Directives and Regulations.

	Accepted on behalf of	Accepted on behalf of Customer:
Company		
Name:	Ardo UK Ltd	
Signed		
Position	T e c h n o lo g is t	
Date		

Please return a signed copy of this page to the Ardo UK Ltd Technical Department

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