



**ARDO UK LTD PRODUCT
SPECIFICATION**

Orchard Choice Fruits of the Forest

Spec ID	032600
Date of first issue	13/05/04
Version Number	005

PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
032600		12 x 500g	140

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°C .

INGREDIENT DECLARATION

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 off odours 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.

C O U N T R Y O F O R I G I N

Product of more than 1 country.

S H E L F L I F E A N D S T O R A G E D E T A I L S

Shelf Life: 24 months from packing
 Minimum Shelf Life on delivery: 100 days
 Storage frozen: Store at $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$.
 Storage Defrosted: Keep refrigerated and use within 24 hours.

C O D I N G

Best Before End: M M M Y Y Y Y
 Batch Coding: X X Y Y D D D : where of X X relates to factory code ;
 Y Y is the year; D D D is the Julian date code

M I C R O B I O L O G I C A L S P E C I F I C A T I O N

	n	c	m	M
Total Viable Count	5	2	50,000/g	500,000/g
Coliforms	5	2	500/g	1,000/g
E.coli	5	2	10/g	50/g
Yeast	5	2	5,000/g	50,000/g
Moulds	5	2	1,000/g	10,000/g
Listeria monocytogenes	5	1	10/g	100/g
Salmonella	5	0	Absent in 25g	

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 quality
 c = the maximum allowable number of results between m and M

INTOLERANCE INFORMATION

Product Free From	Contains	Handled on Site	Present in Final Product	Comments / Source
Cereals containing Gluten				
Barley & Barley Derivatives	No	No	No	
Kamut & Kamut Derivatives	No	No	No	
Oats & Oats Derivatives	No	No	No	
Rye & Rye Derivatives	No	No	No	
Spelt & Spelt Derivatives	No	No	No	
Wheat & Wheat Derivatives	No	Yes	No	Pasta, Couscous
Nuts				
Almond & Almond Derivatives	No	No	No	
Brazil Nut & Brazil Nut Derivatives	No	No	No	
Cashew Nut & Cashew Nut Derivatives	No	No	No	
Hazelnut & Hazelnut Derivatives	No	No	No	
Macadamia Nut & Macadamia Nut Derivatives	No	No	No	
Pecan Nut & Pecan Nut Derivatives	No	No	No	
Pistachio Nut & Pistachio Nut Derivatives	No	No	No	
Queensland Nut & Queensland Nut Derivatives	No	No	No	
Walnut & Walnut Derivatives	No	No	No	
Coconut & Coconut Derivatives	No	No	No	
Pine Nuts / Pine Kernels	No	No	No	
Peanuts & Peanut Derivatives	No	No	No	
Chestnuts & Chestnut Derivatives	No	Yes	No	Chestnuts
Nuts - Other (state source)	No	No	No	
Nut Oils & Nut Oil Derivatives	No	No	No	
Seeds				
Sesame Seed & Sesame Seed Derivatives	No	No	No	
Poppy Seeds & Poppy Seed Derivatives	No	No	No	
Cotton Seeds & Cotton Seed Derivatives	No	No	No	
Seed Oil & Seed Oil Derivatives	No	No	No	
Celery & Celery Derivatives	No	Yes	No	Celery
Celeriac & Celeriac Derivatives	No	Yes	No	Celeriac
Eggs & Egg Derivatives	No	No	No	
Lupin & Lupin Derivatives	No	No	No	
Milk & Milk Derivatives	No	Yes	No	Butter
Mustard & Mustard Derivatives	No	No	No	
Soya & Soya Derivatives	No	Yes	No	Soya Beans
Sulphur Dioxide / Sulphites > 10mg/kg or 10mg/litre	No	No	No	
Fish & Fish Derivatives	No	No	No	
Crustacean & Crustacean Derivatives	No	No	No	
Molluscs & Mollusc Derivatives	No	No	No	

Product Free From	Yes/No	Comments
Oil Refined to SCOPA Std	Yes	
Oil Not Refined to SCOPA Std	Yes	
Maize/ Corn & Derivatives	Yes	
Rice & Rice Derivatives	Yes	
Spices & Spice Extracts	Yes	
Herbs & Herb Extracts	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	No	Product is a mix of fruits
Vegetable & Vegetable Derivatives	Yes	
Leguminous Plants	Yes	
Cocoa & Cocoa Derivatives	Yes	
Animal & Animal Derivatives	Yes	
Beef & Beef Derivatives	Yes	
Pork & Pork Derivatives	Yes	
Lamb/ Mutton & Lamb/ Mutton Derivatives	Yes	
Poultry & Poultry Derivatives	Yes	
Mechanically Recovered Meat	Yes	
Textured Vegetable Protein (TVP)	Yes	
Hydrolysed Vegetable Protein (HVP)	Yes	
Additives	Yes	
Natural Colours	Yes	
Artificial Colours	Yes	
Azo Dyes	Yes	
Natural Flavourings	Yes	
Nature Identical Flavourings	Yes	
Artificial Flavourings	Yes	
Flavour Enhancers	Yes	
MSG	Yes	
Artificial Preservatives	Yes	
BHA	Yes	
BHT	Yes	
Emulsifiers	Yes	
Stabilisers	Yes	
Artificial Sweeteners	Yes	
Sugar	Yes	
Molasses	Yes	
Maltodextrin	Yes	
Salt	Yes	
Salt Substitutes	Yes	
Irradiated Ingredients	Yes	
Genetically Modified Material	Yes	
Product Suitability	Yes/No	Comments
Celiac	Yes	
Lactose Intolerance	Yes	
Vegetarian	Yes	
Ovo-lacto Vegetarians	Yes	
Vegan	Yes	
Organic	No	
Halal	No	Not Certified
Kosher	No	Not Certified

Signed :

Name :

Position :

T.A.S.H.H.A.L.O.G.I.S.I.

Date :

NUTRITIONAL INFORMATION

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

	Per 100 g	Per 80g Serving	Percentage of GDA* based on women
Energy kJ	139	111	
Energy kcal	33	26	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 which Monounsaturated	trace	trace	
of which Polyunsaturated	trace	trace	
Fibre	2.0 g	1.6 g	6.7%
Sodium	2.8 mg	2.2 mg	0.1%
Salt Equivalent	7.0 mg	5.6 mg	0.1%

***Guideline Daily Amounts**

	Women	Men	Children (5-10 yrs)
Energy kcal	2000	2500	1800
Protein	45 g	55 g	24 g
Carbohydrate	230 g	300 g	220 g
of which Sugars	90 g	120 g	85 g
Fat	70 g	95 g	70 g
of which Saturates	20 g	30 g	20 g
Fibre	24 g	24 g	15 g
Sodium	2.4 g	2.4 g	1.6 g
Salt	6 g	6 g	4 g

Vitamins & Minerals

	Per 100 g	Per 80g Serving	RDA	Percentage RDA per 80g serving
Vitamin A	4.5 µg	3.6 µg	800 µg	0.4%
Vitamin C	33.1 mg	26.5 mg	80 mg	33.1%
Folate / Folic Acid	13.5 µg	10.8 µg	200 µg	5.4%
Calcium	22.4 mg	17.9 mg	800 mg	2.2%
Iron	0.6 mg	0.5 mg	14 mg	3.6%
Zinc	0.2 mg	0.2 mg	10 mg	2.0%

AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
Updated to new format	31/05/05	002
Amendment of nutritional data & warranty	14/01/08	003
Revised & Updated	19/10/09	004
Revised & Updated	01/05/12	005

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O r c h a r d C h o i c e F r u i t s o f t h e F o r e s t

Spec ID	032600
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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.

	<u>Accepted on behalf of</u>	<u>Accepted on behalf of Customer:</u>
Company Name:	<u>Ardo UK Ltd</u>	
Signed		
Position	Technologist	
Date		

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

Document Control and review		
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