



**ARDO UK LTD PRODUCT
SPECIFICATION**

Whole Baby Parsnips

Spec ID	3 P A G 3 2 2
Date of first issue	1 2 / 0 5 / 2 0 0 4
Version Number	0 0 7

P A C K S I Z E S

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
3 P A G 3 2 2	P A G 3 2 2	1 0 x 1 k g	9 0
0 1 4 9 3 7		4 x 2.5 k g	9 0

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

The product shall consist of quick frozen parsnips prepared by an appropriate freezing process from suitable varieties of the species *Pastinaca sativa*.

The raw material shall consist of free flowing peeled Parsnip Roots, prepared and frozen from sound product, free from pest damage, disease, foreign material, taints and other contaminants. The material shall be blanched to peroxidase negative before freezing.

This specification refers to parsnips of a declared product size range of between 15mm and 45mm crown diameter.

The samples should always be examined and the grades ascertained by trained personnel experienced in quality control procedures.

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

Parsnips (100%)

D E F I N I T I O N O F D E F E C T S

Assessed on 2000g sample (frozen)

- a) **C l u m p s:** These are where two or more roots (or pieces of root) are welded together and which cannot be readily separated without causing damage to the roots. Clumps shall be defrosted and used for the assessment of the remaining defects.
- b) **Foreign Matter (FM):** This includes any non-vegetable matter. Examples of foreign matter include insects, pieces of insect, wood, glass, stones, soil, mud, metal, snails, slugs, toxic berries etc.
- c) **Foreign Extraneous Vegetable Matter (FEVM):** This includes any vegetable matter not derived from the parsnip plant, and which is non-toxic.
- d) **Extraneous Vegetable Matter (EVM):** This includes any vegetable material other than the parsnip root, which is derived from the parsnip plant.

- f) **Major Blemishes:** This includes parsnips which have discoloured or blemished areas equal to an equivalent circle of between 6mm and 10mm in diameter, either as a single blemish or an aggregate of blemishes on the same unit. This category includes black crowns and dirty cracks, but does not include faulty peeling.
- g) **Brown Ends:** This includes areas equal to an equivalent circle of between 6mm and 10mm either as a single blemish or an aggregate of blemishes at the end of the parsnip.
- h) **Faulty Peeling:** This refers to noticeable pieces of attached skin greater than, or equal to, 10mm in any dimension.
- i) **Damaged/Deformed:** This is a root, or piece of root, which has been crushed or seriously deformed by either mechanical or natural means. This includes any broken parsnips less than 40mm in length.
- j) **Cracked:** A cracked root is one which exhibits either a clean crack greater than two-thirds the length of the parsnip and/or a fissure aperture wider than 2mm.

SIZE This will range between 15mm and 45mm crown diameter. Not more than 10% by count outside the specified size range.

TOLERANCES FOR DEFECTS

Assessed on 2000g sample (frozen)

a) Clumps (number of roots)	2
b) Foreign Matter (number)	0
c) Foreign Extraneous Vegetable Matter (number)	0
d) Extraneous Vegetable Matter (number)	0

Assessed on 40 roots (rinsed free of ice)

e) Gross Blemishes (number)	2
f) Brown Ends (number)	2
Total Blemishes (number)	4
g) Faulty Peeling (number)	1
h) Damaged/Deformed (number)	2
i) Cracked (number)	3
j) Size grading (% outside specified range)	10%

COUNTRY OF ORIGIN

U K , Belgium

SHELF LIFE AND STORAGE DETAILS

Shelf Life: 30 months from packing for pack sizes < 2.5kg;
24 months from packing for pack sizes ≥ 2.5kg.

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	500,000 /g	1,500,000 /g
Coliforms	5	2	1,000 /g	10,000 /g
E.coli	5	2	10 /g	100 /g
Yeast and Moulds	5	2	1,000 /g	5,000 /g
<i>Staphylococcus aureus</i>	5	1	10 /g	100 /g
<i>Listeria monocytogenes</i>	5	1	10 /g	100 /g
<i>Salmonella</i>	5	0	Absent/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	Comments / Source
Barley & Barley Derivatives	No	
Kamut & Kamut Derivatives	No	
Oats & Oats Derivatives	No	
Rye & Rye Derivatives	No	
Spelt & Spelt Derivatives	No	
Wheat & Wheat Derivatives	No	
Almond & Almond Derivatives	No	
Brazil Nut & Brazil Nut Derivatives	No	
Cashew Nut & Cashew Nut Derivatives	No	
Hazelnut & Hazelnut Derivatives	No	
Macadamia Nut & Macadamia Nut Derivatives	No	
Pecan Nut & Pecan Nut Derivatives	No	
Pistachio Nut & Pistachio Nut Derivatives	No	
Queensland Nut & Queensland Nut Derivatives	No	
Walnut & Walnut Derivatives	No	
Coconut & Coconut Derivatives	No	
Pine Nuts / Pine Kernels	No	
Peanuts & Peanut Derivatives	No	
Chestnuts & Chestnut Derivatives	No	
Nuts - Other (state source)	No	
Nut Oils & Nut Oil Derivatives	No	
Sesame Seed & Sesame Seed Derivatives	No	
Poppy Seeds & Poppy Seed Derivatives	No	
Cotton Seeds & Cotton Seed Derivatives	No	
Seed Oil & Seed Oil Derivatives	No	
Celery & Celery Derivatives	No	
Celeriac & Celeriac Derivatives	No	
Eggs & Egg Derivatives	No	
Lupin & Lupin Derivatives	No	
Milk & Milk Derivatives	No	
Mustard & Mustard Derivatives	No	
Soya & Soya Derivatives	No	
Sulphur Dioxide / Sulphites > 10mg/kg or 10mg/litre	No	
Fish & Fish Derivatives	No	
Crustacean & Crustacean Derivatives	No	
Mollusc & Mollusc Derivatives	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	Yes	
Vegetable & Vegetable Derivatives	No	Parsnips
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
Coeliac	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: Date:

N U T R I T I O N A L I N F O R M A T I O N

Information is based on values from McCance and Widdowson's Composition of Foods, Electronic Version 2.3.9. Values for Parsnip Raw.

	Per 100 g	Per 80 g Serving	Percentage of GDA* based on women
Energy kJ	284	227	
Energy kcal	67	54	2.7 %
Protein	1.8 g	1.4 g	3.2 %
Carbohydrate	12.5 g	10.0 g	4.3 %
of which sugars	5.7 g	4.6 g	5.1 %
of which starch	6.2 g	5.0 g	
Fat	1.1 g	0.9 g	1.3 %
of which Saturates	0.2 g	0.2 g	0.8 %
of which Monounsaturated	0.5 g	0.4 g	
of which Polyunsaturated	0.2 g	0.2 g	
Fibre	4.6 g	3.7 g	15.3 %
Sodium	10 mg	8.0 mg	0.3 %
Salt Equivalent	25 mg	20 mg	0.3 %

*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 80 g Serving	RDA	Percentage RDA per 80 g serving
Vitamin A	5.0 µg	4.0 µg	800 µg	0.5 %
Vitamin C	17.0 mg	13.6 mg	60 mg	22.7 %
Folate / Folic Acid	87 µg	69.6 µg	200 µg	34.8 %
Calcium	41 mg	32.8 mg	800 mg	4.1 %
Iron	0.6 mg	0.5 mg	14 mg	3.4 %
Zinc	0.3 mg	0.2 mg	15 mg	1.6 %

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
First issue in this format	15/6/09	005
Revised & updated	28/1/10	006
Shelf life updated	21/10/11	007

		Ardo UK Limited Ashford Road, Charing, Ashford, Kent, TN27 0DF, UK Tel: +44 (0)1233 714714 - Central Fax +44 (0) 1233 714777	
Whole Baby Parsnips			
Spec ID		3 P A G 3 2 2	
Date of first issue		1 2 / 0 5 / 2 0 0 4	
Version Number		0 0 7	

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		
Date		

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

Document Control and review		
Approved by: <i>Kaufmann</i>	Document reference: 3.7.2 Specifications	Created on: 21/10/11 Issue 7
1 st Document Review Due 21/10/12	2 nd Document Review Due: 21/10/13	3 rd Document Review Due: 21/10/14
Re-approved by:	Re-approved by:	Re-approved by:
Controlled copy if red		