



ARDO UK LTD PRODUCT SPECIFICATION

Sliced Green Beans

Spec ID	4035
Date of first issue	16/07/2004
Version Number	007

PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
3BBS622	BBS622	4 x 2.5kg	80
4035100		1 x 10kg	80

GENERAL DESCRIPTION OF MATERIAL

Quick frozen, sliced beans prepared from fresh, clean sound beans by processing and freezing in accordance with good commercial practice.

The beans shall be freshly picked, clean, free from disease, blemish and fibrous tissue. The internal tissue of the bean shall be moist and sweet.

The dimensions should be 4mm thick x half the width of the bean. Nominal Length 50-80mm.

Frozen free flowing sliced beans which should possess a clean, delicate natural flavour of beans with no off flavours or taints present. The texture of the sliced beans should be good, the beans being tender and crisp and yielding readily to the bite.

The beans should exhibit a good colour, typical of the variety or varieties used as per contract, which should be a clean, bright, intense, natural green and this should be uniform throughout a given sample. They should be blanched to peroxidise negative between 30 and 60 seconds.

INGREDIENT DECLARATION

Green Beans (100%)

DEFINITION OF DEFECTS

Assessed on 1000g sample

- a) Foreign Matter (FM): This includes any non-vegetable material. Examples of FM include insects or pieces of insects, wood, glass, stones, metal, toxic berries, snails, slugs or any other material which will render the product unacceptable.
- b) Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not derived from the bean plant and which is non-toxic.

- c) Extraneous Vegetable Matter (EVM): Includes any vegetable matter derived from the bean plant, but excludes the bean pos. The categories are as follows:
- i. Major EVM – Includes any unit greater than 12mm in any dimension whether or not attached.
 - ii. Minor EVM – this includes any unattached units less than 12mm in any dimension.
- Assessed on 250g sample
- d) Long Pieces: any slice > 50mm in length
- e) Short pieces & Loose Seeds: Any piece or slice which is < 25mm in length
- f) Blemished:
- i. Major Defects: includes units blemished by insect or mechanical means or which have blackened, decomposed or discoloured areas (including disease/ blemish and windrub) where the area affected is greater than an equivalent circle 6mm in diameter, either as a single blemish or aggregate of blemishes.
 - ii. Minor Defects: Includes units blemished by agents as above, but where the area affected is greater than an equivalent circle 2mm in diameter but less than 6mm either as a single blemish or aggregate of blemishes.
- g) Badly Sliced: Not separated, unsliced, ragged edges etc.
- h) Colour Variants: Any unit conspicuously different in colour from the natural colour of the variety. Any slices which are paler on one side are not classed as colour variants.

TOLERANCES FOR DEFECTS

Assessed on 1000g sample	
Foreign Matter (FM):	0
Foreign Extraneous Vegetable Matter (FEVM)	0
<u>Extraneous Vegetable Matter (EVM)</u> :	
Major EVM	1
Minor EVM	5
Assessed on 250g sample	
Long Pieces	40%
Short pieces & Loose Seeds	30%
Blemished	
Major Defects	4
Minor Defects	15
Badly Sliced	5%
Colour Variants	5%

Note: Figures obtained for long pieces, short pieces and loose seed from samples ex palletainer in the cold store may vary from figures obtained from samples ex freezer.

COUNTRY OF ORIGIN

France, Belgium, Holland

SHELF LIFE AND STORAGE DETAILS

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.

CODING

Best Before End: MMMYYYY
 Batch Coding: XXYDDD: where of XX relates to factory code;
 Y is the year; DDD is the Julian date code

MICROBIOLOGICAL SPECIFICATION

	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	
Molluscs & Molluscs 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	Green Beans
Leguminous Plants	No	Green Beans
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	
Kosher	No	

Signed: **Name:**

Position: **Date:**

NUTRITIONAL INFORMATION

Information is based on values from Mc Cance and Widdowson's Composition of Foods, 6th Edition. Values for Green Beans boiled in unsalted water.

	Per 100g	Per 80g Serving	Percentage of GDA* based on women
Energy kJ	113	90	
Energy Kcal	27	21	1.1%
Protein	1.7g	1.4g	3.1%
Carbohydrate	4.7g	3.8g	1.6%
Of which sugars	2.1g	1.7g	1.9%
Of which Starch	2.6g	2.1g	
Fat	0.1g	0.1g	0.1%
Of which Saturates	Trace	Trace	0.0%
of which Monounsaturated	Trace	Trace	
of which Polyunsaturated	Trace	Trace	
Fibre	4.1g	3.3g	13.7%
Sodium	8.0mg	6.4mg	0.3%
Salt Equivalent	20mg	16mg	0.3%

*Guideline Daily Amounts


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

Vitamins & Minerals

	Per 100g	Per 80g Serving	RDA	Percentage RDA per 80g serving
Vitamin A	86.7 µg	69.3 µg	800 µg	8.7%
Vitamin C	7.0 mg	5.6 mg	80 mg	7.0%
Folate/ Folic Acid	48 µg	38.4 µg	200 µg	19.2%
Calcium	56 mg	44.8 mg	800 mg	5.6%
Iron	0.6 mg	0.5 mg	14mg	3.4%
Zinc	0.2 mg	0.2 mg	10 mg	2.0%

AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
First issue in this format	08/03/11	006
Revised & updated	10/1/12	007

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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		
Date		

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

Document Control and review		
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