



## ARDO UK LTD PRODUCT SPECIFICATION

### 20mm Cut Green Leeks 40/60

<b>Spec ID</b>	<b>PY4</b>
<b>Date of first issue</b>	30/01/2009
<b>Version Number</b>	004

### PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
3PY4810	PY4810	1 x 10kg	50

### GENERAL DESCRIPTION OF MATERIAL

The IQF cut leeks are prepared from fresh, clean, sound whole leeks of the variety of the plant genus *Allium porrum* L.

Temperature should not be warmer than - 18°C.

Cut size: ca. 20 x 20 mm.

Product not blanched.

The whole leek plant shows 60% green, 40% white.

### PRODUCT IMAGE



### INGREDIENT DECLARATION

Leeks (100%)

## DEFINITION OF DEFECTS

Assessed on 300g sample (frozen)

- a) Foreign Matter (FM): This includes any non-vegetable material. Examples of foreign matter include insects, pieces of insect, wood, glass, stones, soil, mud, metal, snails, slugs, toxic berries etc.
- b) Foreign Extraneous Vegetable Matter (FEVM): This includes any vegetable material other than the leek, which is derived from another vegetable.
- c) Discolouration: Stark discoloured areas that affect the visual quality of the leeks.
- d) Major Blemish: Discoloured areas by disease or insects greater than 6mm.
- e) Minor Blemish: As above, but between 2 – 6mm
- f) Root Caps
- g) Pieces: Pieces >20mm

## TOLERANCES FOR DEFECTS

Assessed of 300g sample (frozen)

a) Foreign Matter:	0
b) Foreign Extraneous Vegetable Matter:	2 pcs
c) Discolouration:	5 pcs
d) Major Blemishes:	5 pcs
e) Minor Blemishes:	15 pcs
f) Root Caps:	2 pcs
g) Pieces > 20mm :	4 pcs

## COUNTRY OF ORIGIN

Belgium

## SHELF LIFE AND STORAGE DETAILS

Shelf Life:	24 months from packing
Minimum Shelf Life on delivery:	100 days
Storage frozen:	Store at -18°C ± 3°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

<b>MICROBIOLOGICAL SPECIFICATION</b>
--------------------------------------

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
Total Viable Count	5	2	1,000,000/g	5,000,000/g
E.coli	5	2	10/g	100/g
Yeasts and Moulds	5	2	5,000/g	20,000/g
Staphylococcus aureus	5	1	100/g	200/g
Listeria <i>monocytogenes</i>	5	1	10/g	100/g
Salmonella	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



<b>INTOLERANCE INFORMATION</b>
--------------------------------

<b>Product Free From</b>	<b>Contains</b>	<b>Comments/ Source</b>
Barley & Barley Derivatives	No	
Khorasan Wheat & 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 & 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	Leeks
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	
Flavouring Substances	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	
Vegan	Yes	
Organic	No	
Halal	No	Not certified
Kosher	No	Not certified

## NUTRITIONAL INFORMATION

Information is based on values from McCance and Widdowson's The Composition of Foods, 7th Summary Edition, 768, Leeks, raw.

	Per 100g	Per 80g Portion	% RI* per 80g Portion
Energy	93kJ / 22kcal	74kJ / 18kcal	0.9%
Fat	0.5g	0.4g	0.6%
of which			
- saturates	0.1g	0.08g	0.4%
- mono-unsaturates	trace	0g	
- polyunsaturates	0.3g	0.24g	
Carbohydrate	2.9g	2.3g	0.9%
of which			
- sugars	2.2g	1.8g	2.0%
- starch	0.3g	0.24g	
Fibre	2.2g	1.8g	
Protein	1.6g	1.3g	2.6%
Salt	0.005g	0.004g	0.1%

### \*Reference Intake (Adults)

Energy	8400kJ / 2000kcal
Total Fat	70g
Saturates	20g
Carbohydrate	260g
Sugars	90g
Protein	50g
Salt	6g


### Vitamins & Minerals

	Per 100g	Per 80g Portion	% NRV** per 80g Portion
Vitamin A	29.5µg	23.6µg	2.9%
Vitamin C	17.0mg	13.6mg	17%
Folate/ Folic Acid	56.0µg	44.8µg	22.4%
Calcium	24.0mg	19.2mg	2.4%
Iron	1.1mg	0.9mg	6.3%
Zinc	0.2mg	0.16mg	1.6%

\*\*Nutrient Reference Value

## AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
First issue in this format	30/1/09	1
Updated intolerance information	19/10/11	2
Revised & Updated	4/10/12	3
Revised & Updated for FIR	14/11/14	4

		<b>Ardo UK Limited</b> Ashford Road, Charing, Ashford, Kent, TN27 0DF, UK Tel: +44 (0)1233 714714 - Central Fax +44 (0) 1233 714777	
		<b>20mm Cut Green Leeks 40/60</b>	
<b>Spec ID</b>		<b>PY4</b>	
<b>Date of first issue</b>		30/01/2009	
<b>Version Number</b>		004	

<b>WARRANTY</b>
-----------------


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.

<b>Document Control and review</b>		
Approved by: 	Document reference: 3.6 Specifications	Created on: 14/11/14 Issue 004
1 <sup>st</sup> Document Review Due 14/11/15	2 <sup>nd</sup> Document Review Due: 14/11/16	3 <sup>rd</sup> Document Review Due: 14/11/17
Re-approved by:	Re-approved by:	Re-approved by:
<b>Controlled copy if red</b>		