

# ARDO PRODUCT SPECIFICATION

Schonkostgemüse extra				
Spec ID	MSC610			
Date of first issue	02/04/2010			
Date of revision	08/01/2014			
Version Number	003			

### **COMPOSITION**

<u>NUTRITION</u>	AL VALUE Average per 100 g	%RDA*
Energy	: 112 kJ / 27 kcal	1,3%
Fat	: 0,3 g	0,5%
Saturated fat	: <0.1 g	0,3%
Carbohydrates	: 4,0 g	1,3%
Sugars	: 2,2 g	2,4%
Proteins	: 1,0 g	2,0%
Salt	: 0,06 g	1%
Fibre	: 1,8 g	7,3%

<sup>\*</sup>RDA: Recommended Daily Allowance

#### **DECLARATION OF ALLERGENS**

Allergen included in ANNEX IIIa of the directive 2000/13/EG	end pr due	Present in end product due to ingredients		Present in factory		ility of in end duct	Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		X	X			X	pasta
Crustaceans		X		X		X	
Eggs		X	X			X	Prepared vegetables
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X	X			X	soybeans
Milk		X	X			X	Prepared vegetables
Nuts		X		X		X	
Celery	X		X				celery and celeriac
Mustard		X	X			X	Prepared vegetables
Sesame		X		X		X	
Sulphur Dioxide		X		X		X	
(>10 ppm)							
Lupine		X		X		X	
Molluscs	·	X		X		X	

PS: Full ALBA-lists are available on demand

#### **DECLARATION OF NON-GMO**

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechnology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

#### **CHEMICAL DATA**

#### Pesticide residue

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

# **Declaration on heavy metals**

We hereby declare that all products ,supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

## **BACTERIOLOGICAL DATA**

	Target	Maximum
Aerobic plate count	500.000 / g	1.500.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Listeria monocytogenes	10/ g	100 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE DEPARTMENT