

<b>Immler &amp; Co.</b>  <b>Ges.m.b.H.</b> <b>1200 Wien</b>	<b>PRODUCT SPECIFICATION</b>
<b>Cut black salsifies 4x 2.5 kg</b>	
Spec ID	543
Date of first issue	1/07/2002
Date of revision	27/01/2010
Version Number	Schwarzwurzeln 4x2,5 kg

### **GENERAL DESCRIPTION**

The black salsify are prepared from fresh , healthy, whole salsifies of the variety of the plant genus *Scorzonera hispanica* L.

Washed - peeled - washed - cut - blanched - cooled off – deep frozen.

Cut size: +/- 52 mm.

Calibre: 14/18 mm.

### **DEFINITIONS OF DEFECTS**

- a) F.M. : this includes any non-vegetable material. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal , slugs, snails, toxic berries etc
- b) F.E.V.M : this includes any vegetable material not derived from the salsify plant, and which is non-toxic.
- c) Calibre  $\varnothing > 18$  mm.
- d) Calibre  $\varnothing < 14$  mm.
- e) Length  $< 25$  mm.
- f) Black tops.
- g) Light grey , light pink blemish
- h) Major Blemish  $> 5$  mm.
- i) Minor blemish 2-5 mm.
- j) Badly peeled ( +3 spots visible at one side).

k) Cracked: open at one side of salsify (split end at one side)

l) Hollow pieces: open at both sides of salsify

m) Total blemish.( g + h + i + j + k + l)

### **TOLERANCES OF DEFECTS**

#### **Max per 1000 g**

a) 0 pc

b) 0 pc

c) 10 pcs

d) 15 pcs

e) 50 g

f) 2 pcs

g) 10 pcs

h) 6 pcs

i) 10 pcs

j) 15 pcs

k) 25 pcs

l) 6 pcs

m) 30 pcs

#### **NUTRITIONAL VALUE Average per 100 g**

#### **%RDA\***

Energy	: 232 Kj / 55 Kcal	2,8%
Proteins	: 1,3 g	2,6%
Carbohydrates	: 10 g	3,4%
Sugar	: 1,5 g	1,7%
Fat	: 0,3 g	0,5%
Saturated fat	: 0,04 g	0,2%
Fibres	: 3,2 g	12,8%
Sodium	: 0,005 g	<0,1%

\*RDA: Recommended Daily Allowance

## **SHELF-LIFE**

24 months from the production date, when kept at -18°C or bellow.

## **DECLARATION OF ALLERGENS**

Allergens and products thereof According to directive 2003/89/EG and 2006/142/EG	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		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	
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X	X			X	soybeans
Milk		X		X		X	
Nuts		X		X		X	
Celery		X	X			X	celery and celeriac
Mustard		X		X		X	
Sesame		X		X		X	
Sulphur Dioxide (>10 ppm)		X		X		X	
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 genetic technology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

## **BACTERIOLOGICAL DATA**

	n	c	m	M
Aerobic plate count	5	2	500.000 / g	1.500.000 / g
Total Coliforms	5	2	1.000 / g	10.000 / g
E. Coli	5	2	10 / g	100 / g
Yeasts and moulds	5	2	1.000 / g	5.000 / g
Staphylococcus Aureus	5	1	10/ g	100/ g
Listeria monocytogenes	5	1	10/ g	100 / g
Salmonella ( 25 g)	5	0	Absent / 25 g	Absent / 25 g

Sampling plan based on ICMFS system (1986)<sup>1</sup>

- 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><u>Intrastat</u></b>	<b><u>Brand</u></b>	<b><u>Ingredients</u></b>	<b><u>Origin</u></b>	<b><u>Texture</u></b>	<b><u>Colour</u></b>	<b><u>Odour</u></b>
07108095	Immler	100% Salsifies	Belgium, Netherlands	tender, firm	Creamy white	no off odours

<b><u>Flavour</u></b>	<b><u>Cut size</u></b>	<b><u>caliber</u></b>	<b><u>Shelf life</u></b>	<b><u>Packaging</u></b>	<b><u>cartons /layer</u></b>	<b><u>layers /palet</u></b>	<b><u>cartons /palet</u></b>
typical	52mm	14/18mm	24 months	4x2,5kg	9	9	81

<b><u>weight bag (g)</u></b>	<b><u>weight box (g)</u></b>	<b><u>bag (mm)</u></b>	<b><u>box (mm)</u></b>
13,23	278,2	390*300*40	385*255*180

<sup>1</sup> ICMFS: International Commission on Microbiological Specifications for Foods.