



PRODUCT SPECIFICATION

number: 00205
 index: r
 initials: ns
 date: 14/03/2019

IQF DICED CELERIAC

1. Description

Product description IQF diced celeriac
 Process description The celeriac is steam peeled, washed several times, cut, blanched and individually quick-frozen.

Latin name *Apium graveolens* var. *rapaceum*

Composition
 diced celeriac

size	%	geographic origin
± 4x4x4 mm	100%	Belgium, (France, The Netherlands, Germany)
± 6x6x6 mm		
± 10x10x10 mm		
± 20x20x10 mm		

Legal name Quick-frozen celeriac
 Product information Size tolerance:
 ± 1 mm in all dimensions for all sizes
 Vegetarian/vegan information The product is suitable for vegetarians and vegans.

2. Microbiological standards (cfu/g)

	<u>MAXIMUM</u>
Total aerobic mesophile plate count	500 000
E. coli	100
Yeast and moulds	10 000
Coagulase-positive Staphylococci	100
Listeria monocytogenes	10
Salmonella spp.	absent/25g

3. Chemical standards

Heat treatment	blanched
Pesticides	in accordance with EC regulation 396/2005 and its modifications
Heavy metals, mycotoxins and nitrates	in accordance with EC regulation 1881/2006 and its modifications
GMO	the product is free from gmo, according to the EC regulations 1829/2003 and 1830/2003 and its modifications
Radiation	the product is not irradiated

4. Sensorial standards

Per 200 g (prepared)	
Colour	uniform, white to creamy-white, can be slightly less uniform or slightly dull, may have some bright green tints



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Flavour/Odour	characteristic celeriac flavour, full, no off flavours/odours
Texture	firm but tender, not too soft

5. Average nutritional values

	per 100 g	unit	% RI* per 100 g	RI*
Energy	112	kJ	1%	8400
Energy	27	kcal	1%	2000
Fat	0,2	g	< 1%	70
of which saturates	0,1	g	< 1%	20
Carbohydrate	4,0	g	2%	260
of which sugars	0,9	g	1%	90
Fibre	2,5	g	-	-
Protein	1,0	g	2%	50
Salt	0,12	g	2%	6

Source	Analysis on product as sold
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*Reference intake of an average adult (8400 kJ / 2000 kcal)

6. Allergen information

Allergens according to the EU Regulation 1169/2011 and its modifications:	
	Product contains (+) or is free from (-) or cross contamination is possible (-*)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; except: 1/ wheat based glucose syrups including dextrose, 2/ wheat based maltodextrins, 3/ glucose syrups based on barley, 4/ cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.	-
crustaceans and products thereof	-
eggs and products thereof	-
fish and products thereof; except: 1/ fish gelatine used as carrier for vitamin or carotenoid preparations, 2/ fish gelatine or Isinglass used as fining agent in beer and wine	-
peanuts and products thereof	-
soybeans and products thereof; except: 1/ fully refined soybean oil and fat, 2/ natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources, 3/ vegetable oils derived phytosterols and phytosterol esters from soybeans sources, 4/ plant stanol ester produced from vegetable oil sterols from soybean sources	-
milk and products thereof (including lactose); except: 1/ whey used for making alcoholic distillates including ethyl alcohol of agricultural origin, 2/ lactitol	-

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nuts i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof; except: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	-
celery and products thereof	+
mustard and products thereof	-
sesame seeds and products thereof	-
sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
lupin and products thereof	-
molluscs and products thereof	-
Other allergens (according to LeDa-list):	
Beef	-
Pork	-
Chicken	-
Corn/Maize	-
Cacao	-
Legumes/pulses	-
Glutamate (E 620 to E 626)	-
Coriander	-
Carrot	-

7. Definitions of defects**a) Foreign material**

This includes any non-vegetable material like insects, wood, glass, stones, metal, snails, etc.; and toxic vegetable material.

b) Foreign extraneous vegetable matter

This includes any vegetable matter, not derived from the celeriac plant, such as weed, leaves, etc.; except toxic vegetable material.

c) Extraneous vegetable matter

This includes any vegetable material which is derived from the celeriac plant, but foreign to the product; such as pieces of leaf, stalks, etc.

d) Clumps

This includes 3 or more dices which are welded together and cannot be separated without causing damage to the dices.

e) Major blemishes (excluding Greening, including faulty peeling)

- 4x4x4 mm / 6x6x6 mm: entirely black or brown cubes
- 10x10x10 mm / 20x20x10 mm: cubes with black or dark brown blemishes > 6 mm

f) Greening

This includes pieces with a green peeled area greater than half of its surface.

g) Minor blemishes (only for 10x10x10 mm/ 20x20x10 mm dices)

This includes blemishes between 2 and 6 mm (blemishes < 2 mm are ignored).



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h) Badly cut

This includes pieces which do not meet the defined size tolerances, except *Undersize*.

i) Undersize

- 10x10x10 mm: This includes dices which pass a sieve of 6,3 mm.
- 20x20x10 mm: This includes dices which pass a sieve of 10 mm.

8. Defects

DEFECTS	TARGET	MAXIMUM
Per 1000 g (frozen)		
a) Foreign material (number)	0	0
b) FEVM (number)	0	0
c) EVM (number)	≤ 2	3
d) Clumps (% by weight)	≤ 6%	10%
Per 60 g (frozen) for 4x4x4 mm dices Per 125 g (frozen) for 6x6x6 mm dices Per 250 g (frozen) for 10x10x10 mm dices Per 500 g (frozen) for 20x20x10 mm dices		
e) Major blemishes (number)	≤ 10	20
f) Greening (number)	≤ 5	10
g) Minor blemishes (number)	≤ 20	40
h) Badly cut (% by weight)	≤ 10%	15%
i) Undersize (% by weight)	≤ 5%	10%

9. Packaging

Standard packaging options

RETAIL PACKAGING		
Net weight	50 g up to 2500 g	
Packaging	plastic bag / consumer carton box	
Pallet	euro / industry pallet	
INDUSTRY PACKAGING		
Net weight	3 kg up to 18 kg	carton + PE bag
	15 kg - 20 kg - 25 kg	PE bag
	octabins / ½ octabin	
Pallet	euro / industry pallet	

All packaging materials are Food Grade (according to current European legislation).
 The packaging and pallet layout should be agreed with the Ardo Sales Department.
 Alternative packaging options can be discussed.

Lot number	L. LLL BB YDDD; LLL = packing line, BB = batch, Y = year, DDD = day of the year of packing
Best Before	24 months from packing (max. 48 months from freezing)
Storage conditions	max. -18°C


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Cook from frozen. Prepare as fresh vegetables with reduced cooking time. Ensure the product is piping hot before serving. Add spices to your own taste.
Do not refreeze after defrosting.

11. Picture

No, available on request.

12. Approval

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo Group	
Name:	Nele SERRUYS	
Function:	Data Management Team	
Date:	14/03/2019	
Signature + stamp:	<p>DUJARDIN FOODS N.V. Zwevezeelsestraat 142 B-8851 ARDOOIE-KOOLSKAMP Tel.: +32 51 610 610 BTW: BE 0414.091.812 www.dujardin-foods.com</p> 	
Remarks:		