



ARDO PRODUCT SPECIFICATION

Euro mix

Spec ID	1002342XX - MEU610
Date of first issue	22/01/2015
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Version Number	004

COMPOSITION

Sliced yellow carrots 22-40 mm	: ca. 25 %
Slices carrots crinkle cut 22-25 mm	: ca. 25 %
Cut romano beans 4 cm	: ca. 25 %
Broccoli florets 20-40 mm, glazed	: ca. 25 %

They are all blanched

NUTRITIONAL VALUE Average per 100 g **%RI***

Energy	: 142 kJ / 34 kcal	2%
Fat	: 0,3 g	1%
Saturated fat	: 0,1 g	<1%
Carbohydrates	: 4,0 g	1%
Sugars	: 2,4 g	3%
Fibres	: 3,4 g	
Proteins	: 2,0 g	4%
Salt	: 0,04 g	1%

*RI. : Reference intake of an average adult (8400kJ/2000kcal).

DECLARATION OF ALLERGENS

Allergen included in ANNEX II of the directive EU 1169/2011	Present in end product due to ingredients		Nature of the constituent	Unintended presence	
	YES	NO		YES	NO
Gluten		x			x
Crustaceans		x			x
Eggs		x			x
Fish		x			x
Peanuts		x			x
Soybeans		x			x
Milk		x			x
Nuts		x			x
Celery		x			x
Mustard		x			x
Sesame		x			x
Sulphur Dioxide (>10 ppm)		x			x
Lupine		x			x
Molluscs		x			x

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 gentechonology 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	1.000.000 / 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	Absent / 25 g	<10 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT