ardo	ARDO UK PRODUCT SPECIFICATION
Product name:	IQF Blackberries 10x1kg
Product code:	3XBR310
External code:	XBR310
Date of first version:	26/11/2008
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Legal name Quick-frozen Blackberries

Latin name Rubus laciniatus

Origin Serbia, Denmark, Chile

Process description Quick-frozen Blackberries are prepared from fresh, ripe, clean and sound blackberries of

species *Rubus laciniatus* by appropriate cleaning, processing and freezing in accordance with good commercial practice. The process should ensure stability of colour and flavour and

product temperature shall be lower than -18°C.

Size >17mm in diameter

Ingredient declaration Blackberries (100%)

Organoleptic		
Appearance	Blackberries should exhibit a consistent ripe dark purple/black colour as aspected from the variety.	
Aroma	Clean, delicate natural aroma of Blackberry, with no off odours present.	
Flavour	Clean, delicate natural Blackberry flavour typical of the variety, with no off flavours present.	
Texture	The texture of the berries should be good with all berries firm but succulent.	

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MICROBIOLOGICAL STANDARDS (cfu/g)		
	MAXIMUM	
Total Viable Count	500,000	
Coliforms	1,000	
E. coli	50	
Yeast	50,000	
Moulds	10,000	
Listeria monocytogenes	10	
Salmonella	absent/25g	

# **AVERAGE NUTRITIONAL VALUES**

	per 100 g	unit	% RI*	RI*
Energy	152	kJ	2%	8400
Energy	36	kcal	2%	2000
Fat	0.2	g	< 1%	70
of which saturates	0.00	g	< 1%	20
Carbohydrate	5.1	g	2%	260
of which sugars	5.1	g	6%	90
Fibre	5.3	g	22%	24
Protein	0.9	g	2%	50
Salt	0.01	g	< 1%	6

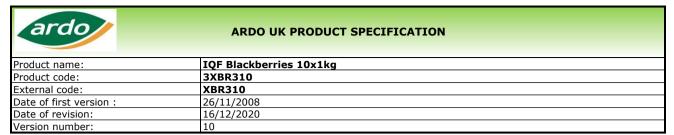
<sup>\*</sup>Reference intake of an average adult (8400 kJ / 2000 kcal)

Source	Based on Nutricalc Neo Software v.37 (cf. McCance & Widdowson 7th Edition)	
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# ALLERGEN INFORMATION

ALLERGEN INFORMATION				
Allergens according to the EU Regulation 1169/2011 and its modifications:				
	Product contains (+)			
	or is free from (-)			
Gluten from cereals: 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	-			
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 <sub>2</sub>				
lupin and products thereof	-			
molluscs and products thereof	-			
Other allergens (according to LeDa-list):				
	Product contains (+)			
	or is free from (-)			
Beef	-			
Pork	-			
Chicken	-			
Corn/Maize	-			
Cacao	-			
Legumes/pulses	-			
Glutamate	-			
Coriander	-			
Carrot	<u>-</u>			



Free from:	
	Product contains (+)
	or is free from (-)
Oil refined to SCOPA std	-
Oil not refined to SCOPA std	-
Maize/Corn & derivates	-
Rice & rice derivates	-
Spices & spice extracts	-
Herbs & herb extracts	-
Yeast & Yeast extract	-
Fruit & Fruit Derivatives	+
Vegetable & Vegetable Derivatives	•
Leguminous Plants	-
Other:	
	Product contains (+)
	or is free from (-)
Additives	-
Natural Colours	-
Artificial Colours	-
Azo Dyes	-
Natural Flavourings	-
Flavouring Substances	-
Flavour Enhancers	-
MSG	-
Artificial Preservatives	-
ВНА	-
ВНТ	-
Emulsifiers	-
Stabilisers	-
Artificial Sweeteners	-
Sugar	-
Molasses	-
Maltodextrin	-
Salt	-
Salt Substitutes	-
Irradiated Ingredients	-
Genetically Modified Material	-

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	Yes	No	Remark
Kosher		V	not certified
Halal		V	not certified
Coeliacs	V		
Diabetics	V		
Lactose intolerant	V		
Vegetarians	V		
Ovo-lacto vegetarians	V		
Vegans	V		
Nut/seed allergy	V		

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#### **DEFECTS**

#### **DEFINITIONS**

Foreign Matter (FM): Any matter of non-vegetable origin such as stones, soil, insect, wood, metal, plastic, and any toxic vegetation or anything which will render the product unacceptable.



**Welding:** When two or more blackberries are fused together by freezing and cannot be separated without damage



Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the plant and which is non-toxic.



**Under-ripe berries:** berries, which do not have a dark purple/black colour



**Extraneous Vegetable Matter** (**EVM**): Any vegetable material originating from the plant, but excluding the fruit.



**Moulded berries:** If an area greater then 6mm is moulded or rotten.



**Major Blemish:** areas of the blackberry which are discoloured or blemished to an area equal or greater than 6 mm, either by one blemish or an aggregate of blemishes on the same berry.



**Damaged and broken:** any blackberry, which is broken, squashed or seriously malformed



Minor Blemish: areas which are discoloured or blemished to the extend where area less than 6mm is affected. Overripe berries are also a minor blemish. Blemish < 2 mm is to be ignored.



**Colour Variants:** these are berries that are conspicuously different in colour from the natural colour of the variety or varieties used as per contract.



Attached stalk: Where the removal of the stalk has been incomplete or no removal at all



Undersize: berries with a diameter smaller than 17 mm

# NOMINAL SIZE

>17mm in diameter min 70% >18mm in length

## TOLERANCES

Assessed on a 1000g sample - Frozen	Max
FM	0
EVM	2
Clumps (%w/w)	5%
Under-ripe berries (No.)	5
Moulded (No.)	0
Major blemish (No.)	8
Minor blemish (No.)	15
Damage (No.)	5
Colour variants (%w/w)	20%
Attached stalk (No.)	0
Undersize (%w/w) : < 17 mm	10%
< 12 mm	2%

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## **PACKAGING**

Net weight	10kg
Pack Type	10x1kg
Packaging	PE bag in cardboard box
Inner Packaging	250x525mm
Outer Packaging	390x285x190mm
Palletisation	10 cardboard boxes / layer
	80 cardboard boxes / pallet
Pallet	Blue Chep pallet
Lot number	XXYYDDD: where XX relates to factory code, YY is the year, DDD is the Julian date code
Best Before	30 months
Minimum Shelf Life on delivery	100 days
Storage conditions	Keep frozen at -18°C or below
Storage Defrosted	Keep refrigerated and use within 24 hours.

Inner pack coding



# Outer case coding





## Inner packaging







#### **RECOMMENDED USE**

Defrost: Remove frozen fruit from all packaging and place on serving plate. Defrost thoroughly for a minimum of 21/2 hours at room temperature or for a minimum of 12 hours in the refrigerator. Keep refrigerated once defrosted. Use within 24 hours.

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## WARRANTY

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.

GENERAL STATEMENTS		
Pesticides	in accordance with EC regulation 396/2005 and its modifications	
Heavy metals, mycotoxins and	in accordance with EC regulation 1881/2006 and its modifications	
nitrates		
GMO	the product is free from GMO, according to the EC regulations 1829/2003 and 1830/2003 and	
	its modifications	

## **APPROVAL**

	Approved on behalf of:	Approved on behalf of:
Company name:	Ardo UK Limited  Ashford Road, Charing, Ashford, Kent, TN27 ODF, UK  Tel: +44 (0)1233 714714  Fax +44 (0)1233 714777	
Name:	Eliza LANGNER	
Function:	Technologist	
Date:	16/12/2020	
Signature + stamp:	ARDO UK LTD ASHFORD ROAD CHARING ASHFORD KENT TN27 ODF	
Remarks:		

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# REVISIONS

Reason for revision	Date
External code, Revisions added	05/09/2017
Minimum shelf life on delivery updated, defects visuals added	18/12/2017
Product description, microbiological standards, minimum life on delivery updated	16/12/2020