



# SPECIFICATION



## DICED CARROTS

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### **1. Company**

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[www.darta.com](http://www.darta.com)

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### **2. Specification of the product**

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law  
(cf. [www.fytoweb.fgov.be](http://www.fytoweb.fgov.be))
- Free from additives
- Heavy metals: following the EU (Belgian) law
- Diced carrots

. *Step 1:* the carrots are peeled (with steam), stones are removed, the carrots are washed.

. *Step 2:* the carrots are cut (10\*10\*10 mm)

. *Step 3:* the carrots are blanched (peroxidase-negative) and cooled

. *Step 4:* the carrots are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)

. *Defects:*

* FM:	absent
* EVM:	absent
* dark spots > 3mm:	max. 2.5%
* green spots > 3 mm:	max. 2.5%



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- Nutritional information (gramme / per 100 grammes):

. Energy:	144 kJ – 34 kcal
. Fat:	0.0
. Of which saturates:	0.0
. Carbohydrate:	6.7
. Of which sugars:	6.5
. Protein:	0.4
. Salt:	0.1

- Countries of origin: Belgium, Holland

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### **3. Bacteriological norms**

- T.V.C.: <math>10^5 / g</math>
  - Coliforms: <math>10^3 / g</math>
  - E. Coli: <math>10^2 / g</math>
  - Moulds and yeasts: <math>10^3 / g</math>
  - Salmonella: absent / 25 g
  - Listeria monocytogenes: <math>100 / g</math>
- 

### **4. Product dimensions**

- 10mmx10mmx10 mm
- 

### **5. Packaging process**

- E-code ("e"): in accordance with the regulations
- Optical sorting
- Metal detection:
  - . A metal detector on every packaging line
  - . Every packaging line is checked at least once every two hours by the lab



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- . Sensitivity:
- 2.0 mm Fe
  - 3.0 mm Stainless Steel
  - 3.0 mm Non-Fe

### 6. Packaging



#### 1. 10x1 kg

##### - Film:

Material: Polyethylene

Length: 270 mm

Thickness: 55 µm

Weight: 7.83 g

Net weight: 1000 g

EAN-code: 5 413408 113039

##### - Case:

Color: brown

Weight: 265.4 g

Dimensions: 380x245x185 mm

EAN-code: 5 413408 024311

- Palletization:     9x9 cases = 810 kg / pallet (netto) (= EURO PALLET)  
                          9x12 cases = 1080 kg / pallet (netto) (= INDUSTRIAL PALLET)

#### 2. 4x2.5 kg

##### - Film:

Material: Polyethylene



Length: 380 mm

Thickness: 50 µm

Weight: 12.59 g

Net weight: 2500 g



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Net weight: 25 kg

EAN-code: 5413408074316

- Palletization: 10 x 3 bags = 750 kg / pallet (netto) (=EURO PALLET)

### **7. Storage and expiry date**

- Expiry date (when all the guidelines as mentioned below are followed):

30 months after packaging (see packaging).

- Production code : L x yyy z ww D

x = last number of the year in which the product has been packed

yyy = day on which the product has been packed (e.g. 1 January = 001)

z = shift (A, B or C)

ww = packaging line (01, 02, 03, 04, 05, ...)

- Storage temperature (factory freezer): max -20 °C

- Transport: loading temperature: max. -18 °C

transport temperature: max. -20 °C

- Storage temperature in distribution: max. -18 °C

### **8.Storage and preparation by the consumer**

- Storage:

. Refrigerator: 24 hours

. Freezer compartment in refrigerator: 48 hours

. Freezer : -6 °C: 2 days

-12 °C : 1 month

-18 °C: see expiry date

- Warning:

. Never refreeze thawed products

- Cooking instructions:



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- . Best cooked from frozen
- . Add the deepfrozen vegetables to boiling water, season to taste and cook over a gentle heat for approx. 6-8 minutes.
- . These vegetables are also suitable for preparation in micro-wave.

### **9. Allergens**

Allergen	Present ?	Concentration
Cereals containing gluten ( e.g. wheat, rye, barley, oat, ... ) and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof ( including lactose )	No	
Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO <sub>2</sub> , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	
Molluscs and products thereof	No	

\* almond ( *Amygdalus communis* L. ) , hazelnut ( *Corylus avellana* ) , walnut ( *Juglans regia* ) , cashewnut ( *Anacardium occidentale* ) , pecan ( *Carva illinoiesis* ( *Wangenh.* ) K. Koch ) , Brazil nut ( *Bertholletia excelsa* ) , pistachio

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( Pistacia vera ) , Macadamia nut and Queensland nut ( Macadamia ternifolia )

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## **10. General declaration**

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.