

	<i>SPECIFICATION</i>	
SLICED RED PEPPERS		
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1. Company

N.V. d'Arta
Pittemsestraat 58 A
8850 ARDOOIE
BELGIUM
☎ +32.51.74.69.91
☎ +32.51.74.69.68
www.darta.com

2. Specification of the product

- GMO-free
- Remnants of pesticides : following the EU (Belgian) law
(cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals : following the EU (Belgian) law
- Red pepper strips
 - . Step 1 : the peppers are cleaned, stones are removed, the peppers are washed
 - . Step 2 : the peppers are cut (6 – 7 mm-cut)
 - . Step 3 : the peppers are blanched (to peroxidase-negative) and cooled
 - . Step 4 : the peppers are individually quick frozen (IQF) until a temperature lower than minus 20 degrees Celsius (- 20 °C) is reached.
 - . Defects :
 - * absence of foreign matters
 - * EVM (excl. seeds) : < 2 pcs / kg
 - * seeds : max. 10 / 500 g
 - * dark spots 2 – 6 mm : max. 12 pcs / 500 g
 - * dark spots > 6 mm : max. 3 pcs / 500 g
 - * color variation : max. 10 %
 - * mechanically damaged & badly cut : max. 15 g / 500 g
 - * clumps (> 3 pcs welded together) : max. 15 g / 500 g



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- Nutritional information (g / 100 g) :

. Energy:	133 kJ – 32 kcal
. Fat:	0.0
. Of which saturates:	0.0
. Carbohydrate:	6.0
. Of which sugars:	5.0
. Protein:	1.0
. Salt:	0.015

- Country of origin : Portugal

3. Bacteriological norms

- T.V.C.	< 10 ⁶ / g
- Coliforms	< 10 ⁴ / g
- E. coli	< 10 ² / g
- Moulds and yeasts	< 10 ³ / g
- Salmonella	absent / 25 g
- Listeria monocytogenes	< 100 / g

4. Product dimensions

- 6 – 7 mm cut
- Length : 3 – 10 cm
 - < 2 cm : max. 20 %
 - 2 – 3 cm : max. 30 %
 - > 10 cm : max. 5 %

5. Packaging process

- E-code ("e") : in accordance with the regulations
- Optical sorting
- Metal detection . A metal detector on every packaging line



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. Every packaging line is checked at least once every two hours by the lab

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

6. Packaging



1. 4 x 2.5 kg

- Film

Material : polyethylene

Length : 480 mm

Thickness : 55 µm

Weight : 14.5 g

Net weight : 2500 g

EAN-code : 5413408109018

- Case

Color : brown

Weight : 293.2 g

Dimensions : 380 x 245 x 230 mm

EAN-code : 5413408422254

- Palletization :
 - 7 layers x 9 cases = 630 kg / pallet (net) (= EURO Pallet)
 - 7 layers x 12 cases = 840 kg / pallet (net) (= Industrial pallet)

2. 1 x 10 kg

- Film

Material : polyethylene blue

Length : 600 mm

Thickness : 25 µm

Weight : 20.2 g

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Net weight : 10000 g

- Case

Color : brown

Weight : 293.2 g

Dimensions : 380 x 245 x 230 mm

EAN-code : 5413408092259

- Palletization : 7 layers x 9 cases = 630 kg / pallet (net) (= EURO Pallet)
 7 layers x 12 cases = 840 kg / pallet (net) (= Industrial pallet)

3. Other : to be discussed

7. Storage and expiry date

- Expiry date (only valid when all the guidelines concerning storage 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 januari = 001)
 - z = shift (A, B of 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



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- 12 °C : 1 month

- 18 °C : see expiry date

- Warning :

. Never refreeze thawed products

- Cooking instructions :

. 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.

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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	



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Sulphur dioxide and sulphites, labelled as SO ₂ , 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 (*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.