

Product	Red rhubarb 10 x 10
Ingredients declaration	100% Red rhubarb
Variety	<i>Rheum rhubarb L.</i>
Origin	Poland
FME Product Code	796.048.001.010 / Jan Gevers 54100
General Description	Red rhubarb grown according to EU legislation which is sorted, washed, cut, sieved to eliminate the smallest parts, individually quick frozen, inspected and packed.

Chemical Specifications

Brix	3 +/- 2
pH	3.1 +/- 0.2

Microbiological Specifications

Total plate count	<5·10 ⁵	cfu/g
Coliforms	≤100	cfu/g
E. Coli	≤10	cfu/g
Salmonella	Negative in 25	g
Listeria	Negative in 25	g
Yeast & mould	≤2·10 ⁴	cfu/g

Physical Characteristics

Size is 10x10 mm	
Defects/tolerances per 1000 gram product:	
Sort of defect	Tolerance
Cut <8 mm	≤25%
Cut >15 mm	≤10%
Badly cut	≤5%
Clumps	≤5%
Spots >5 mm	≤ 10 pcs
Spots <5 mm	≤ 15 pcs
Insect spots	≤ 2 pcs
Foreign vegetal material	≤ 2 pcs
Foreign non-vegetal material	Absent
Product is losing max. 10% of juice at defrosting 4 hrs at 20°C.	

Organoleptic Characteristics

Colour	Green to red typical from red rhubarb
Odour and Flavour	Typical from red rhubarb
Texture	Soft to slightly crispy typical from red rhubarb

Metal detection

Fe	2.5	mm
Non-Fe	3.0	mm
Stainless Steel	3.5	mm

Average nutritional value in 100 gram of product

Energy value	12	Kcal
	50	KJ
Protein	1.0	gram
Carbohydrates	2.0	gram
- Including sugar	1.7	gram
Fat	0.1	gram
- Including saturated	0.0	gram
Fibre	2.0	gram
Salt	12.5	mg
- Na ⁺	5.0	mg

Dietary suitability

Diet	Suitable
Vegetarians	Yes
Vegans	Yes
Kosher	Yes
Halal	Yes

Storage & Shelf life

The goods must be stored at a temperature between -18°C and -20°C.

The shelf life of the goods are up to 3 years after date of production, if the goods are kept in the proper conditions as described above. Defrosted goods must be used immediately and never be frozen again.

GMO Statement	The manufacturer declares that all goods delivered are not genetically modified nor do they contain genetically modified ingredients. Regulation EC 1829/2003 and regulation EC 1830/2003 + amendments.
Radiation	The manufacturer guarantees that the level of radiation of the goods is below the maximum values as defined in the Regulation 2009/C 283/02. All values found are inherent to the goods, due to natural circumstances.
Irradiation	None of the goods delivered have been irradiated. Regulations 1999/2/EC and 1999/3/EC.
Pesticides	The manufacturer guarantees that the level of pesticides in the goods is below the limits as defined in the regulation EC 396/2005 + amendments and are within the rules as described in regulations residues of pesticides (residue regulation).
Heavy Metals	The manufacturer guarantees that the levels of heavy metals in the goods are below the limits as defined in the European regulations EC 1881/2006 + amendments.
Pollutions	The manufacturer guarantees that the levels of all pollutions are within the regulations of Food and Drugs Pollutions in food. Product does not contain chemical contaminants according European regulation EC 1881/2006 + amendments.
Allergens	The manufacturer declares that all substances, ingredients and sub-ingredients in the ingredient list are attached to the specification. This applies particularly to allergens, which have to be clearly labelled as an ingredient or cross contamination substance. List of Allergens according to European regulation EU 1169/2011 + amendments. For the allergens see the LeDa-list below.
Traceability	All goods are labelled, mentioning a batch code and/or lot number. Batch codes and lot numbers are the basis of the manufacturer's traceability system whereby all goods at all times can be traced to the origin.
Packaging	All goods are packed in food approved packing such plastic pails, cartons with polymeric lining or polymer bags, bags can be also in metallic drums, in accordance with E.U. Council directive EC 1935/2004 and European Commission regulation EU 10/2011 + amendments.

Appendix: Declaration of allergens (LeDa-List)

LeDa-List

LeDa Code	S1 code	Allergen	Product without	Product contains	May contain (and product without)	Unknown
Legal Allergens						
1	AW	Gluten	X			
1.1	UW	Wheat	X			
1.2	NR	RYE	X			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	X			
2.0	AC	Crustaceans	X			
3.0	AE	Egg	X			
4.0	AF	Fish	X			
5.0	AP	Peanuts	X			
6.0	AY	Soy	X			
7.0	AM	Cow's milk	X			
8	AN	Nuts	X			
8.1	SA	Almonds	X			
8.2	SH	Hazelnuts	X			
8.3	SW	Walnuts	X			
8.4	SC	Cashews	X			
8.5	SP	Pecan nuts	X			
8.6	SR	Brazil nuts	X			
8.7	ST	Pistachio nuts	X			
8.8	SM	Macadamia or Queensland nuts	X			
9.0	BC	Celery	X			
10.0	BM	Mustard	X			
11.0	AS	Sesame	X			
12.0	AU	Sulphur dioxide and Sulfites (E200 – E228) at concentrations of more than 10mg/kg (10ppm) or 10 mg/l expressed as SO ₂	X			
13.0	NL	Lupin	X			
14.0	UM	Molluscs	X			
Additional allergens						
20.0	ML	Lactose	X			
21.0	NC	Cacao	X			
22.0	MG	Glutamate (E620 – E625)	X			
23.0	MK	Chicken meat	X			
24.0	NK	Coriander	X			
25.0	NM	Corn/Maize	X			
26.0	NP	Legumes	X			
27.0	MC	Beef	X			
28.0	MP	Pork	X			
29.0	NW	Carrot	X			