

	<i>SPECIFICATION</i>	
DICED TOMATOES		
Document : S-GREE.089.E	Version : 10	Date : 22/02/2023
	Revision : 06	Date : 22/02/2023
		Page : 1 to 6

1. Company

N.V. Darta
Pittemsestraat 58 A
8850 ARDOOIE
BELGIUM
☎ +32.51.82.30.00
www.darta.com

2. Specification of the product

- GMO-free
- Remnants of pesticides : following the EU law
(cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals : following the EU law
- Diced tomatoes
 - . Step 1 : the tomatoes are cleaned and washed
 - . Step 2 : the tomatoes are cut (12 x 12 mm)
 - . Step 3 : the tomatoes are individually quick frozen (IQF) until a temperature lower than minus 20 degrees Celsius (- 20 °C) is reached.
 - . Defects (per 250g):
 - * leaves and stalks: max 2 pcs
 - * spots : max 25 pcs
 - * loose skins: max 20 pcs
 - * seeds: max 30 pcs
 - * diverging colour: max 5%
 - * badly cut: max 10%
 - * undersize: max 10%
- Nutritional information (g per 100 g) :

	<i>SPECIFICATION</i>		
DICED TOMATOES			
Document : S-GREE.089.E	Version : 10	Date : 22/02/2023	Page : 2 to 6
	Revision : 06	Date : 22/02/2023	

. Energy: 57 kJ – 14 kcal

. Fat: 0.0

. Of which saturates: 0.0

. Carbohydrate: 1.9

. Of which sugars: 1.9

. Protein: 0.9

. Salt: 0.03

- Country of origin : Portugal

3. Bacteriological norms

- T.V.C. < 10⁶ / g
- Coliforms < 10⁴ / g
- E. coli < 10² / g
- Moulds and yeasts < 5 x 10³ / g
- Salmonella absent / 25 g
- Listeria monocytogenes < 10² / g

4. Product dimensions

Cut at 12 x 12 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
 - . Sensitivity : - 2.5 mm Fe (1 x 10 kg : 3.0 mm)
 - 3.0 mm Stainless Steel (1 x 10 kg : 4.0 mm)
 - 3.0 mm Non-Fe (1 x 10 kg : 4.0 mm)

	<i>SPECIFICATION</i>	
DICED TOMATOES		
Document : S-GREE.089.E	Version : 10	Date : 22/02/2023
	Revision : 06	Date : 22/02/2023
		Page : 3 to 6



6. Packaging

1. 10 x 1 kg

- Film

Material : polyethylene

Length : 270 mm

Thickness : 55 µm

Weight : 7.0 g

Net weight : 1000 g

EAN-code : 5413408117143

- Case

Color : brown

Weight : 293.2 g

Dimensions : 380 x 245 x 230 mm

EAN-code : 5413408013520

- Palletization : 6 layers x 9 cases = 540 kg / pallet (net) (= EURO Pallet)

2. 4 x 2.5 kg

- Film

Material : polyethylene

Length : 420 mm

Thickness : 55 µm

Weight : 13.0 g

Net weight : 2500 g

EAN-code : 5413408101517

- Case

Color : brown

Weight : 273.6 g

Dimensions : 380 x 245 x 200 mm

EAN-code : 5413408423527

- Palletization : 8 layers x 9 cases = 720 kg / pallet (net) (= EURO Pallet)

	<i>SPECIFICATION</i>	
DICED TOMATOES		
Document : S-GREE.089.E	Version : 10	Date : 22/02/2023
	Revision : 06	Date : 22/02/2023
		Page : 4 to 6

7 layers x 12 cases = 840 kg / pallet (net) (= Industrial pallet)

3. 1 x 10 kg

- Film

Material : polyethylene blue

Length : 750 mm

Thickness : 25 µm

Weight : 24.5 g

Net weight : 10000 g

- Case

Color : brown

Weight : 265.4 g

Dimensions : 380 x 245 x 185 mm

EAN-code : 5413408093522

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

4. 1 x 20 kg

- Film

Material : Blue polyethylene

Net weight : 20000 g

- Case

EAN-code : 5413408203518

- Palletization : 3x10 cases = 600 kg / pallet (net) (= EURO Pallet)

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

	<i>SPECIFICATION</i>	
DICED TOMATOES		
Document : S-GREE.089.E	Version : 10 Revision : 06	Date : 22/02/2023 Date : 22/02/2023
		Page : 5 to 6

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

- 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.

9. Allergens

Allergen	Present ?	Concentration
----------	-----------	---------------

	<i>SPECIFICATION</i>		
DICED TOMATOES			
Document : S-GREE.089.E	Version : 10	Date : 22/02/2023	Page : 6 to 6
	Revision : 06	Date : 22/02/2023	

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 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*)

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.