

	<i>SPECIFICATION</i>		
RATATOUILLE			
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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
- Composition

. Tomatoes	35 %
. Courgettes	20 %
. Aubergines	20 %
. Onions	10 %
. Green peppers	8 %
. Red peppers	7 %

- Nutritional information (g per 100 g) :

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. *Energy:* 70.6 kJ – 16.8 kcal

. *Fat:* 0

. *Of which saturates:* 0

. *Carbohydrate:* 2.3

. *Of which sugars:* 2.2

. *Protein:* 1.1

. *Salt:* 0.020

- Countries of origin

. Tomatoes	Portugal
. Courgettes	Belgium , Portugal
. Aubergines	France, Portugal
. Onions	Belgium
. Green peppers	Portugal
. Red peppers	Portugal

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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	< 10 ² / g

4. Product dimensions

- Tomatoes	20 x 20 mm
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- Courgettes 20 x 20 x 20 mm
- Aubergines 20 x 20 x 20 mm
- Onions 20 x 20 mm
- Green peppers 20 x 20 mm
- Red peppers 20 x 20 mm

5. Packaging process

- E-code ("e") : in accordance with the regulations
- Optical sorting on every packing line
- Metal detection :
 - . A metal detector on every packing line
 - . 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. 10 x 1 kg

- Film

Material : polyethylene

Length : 280 mm

Thickness : 55 µm

Weight : 7.69 g

Net weight : 1000 g

EAN film : 5413408111899

- Case

Color : brown

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Weight : 285.0 g

Dimensions : 380 x 245 x 215 mm

EAN case : 5413408026124

- Palletization : 8 x 9 cases = 720 kg / pallet (net) (= EURO pallet)
8 x 12 cases = 960 kg / pallet (net) (= INDUSTRIAL pallet)

2. 4 x 2.5 kg

- Film

Material : polyethylene

Length : 420 mm

Thickness : 55 µm

Weight : 12.75 g

Net weight : 2500 g

EAN film : 5413408101890

- Case

Color : brown

Weight : 273.6 g

Dimensions : 380 x 245 x 200 mm

EAN case : 5413408426122

- Palletization : 9 x 9 cases = 810 kg / pallet (net) (= EURO pallet)
8 x 12 cases = 960 kg / pallet (net) (= INDUSTRIAL pallet)

3. 2 x 5 kg

- Film

Material : polyethylene

Length : 730 mm

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Thickness : 55 µm

Weight : 18.0 g

Net weight : 5000 g

- Case

Color : brown

Weight : 273.6 g

Dimensions : 380 x 245 x 200 mm

EAN case : 5413408536128

- Palletization : 9 x 9 cases = 810 kg / pallet (net) (= EURO pallet)

4. Others : 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

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. 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
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.