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| | <i>SPECIFICATION</i> |  |
| WHOLE GREEN BEANS EXTRA FINE | | |
| Document : S-GREE.061E | Version : 12 | Date : 21/02/2023 |
| | Revision : 02 | Date : 21/02/2023 |
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1. Company

N.V. Darta
Pittensestraat 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
- Whole green beans extra fine
 - . *Step 1:* the beans are cleaned, stones are removed, the beans are washed
 - . *Step 2:* the beans are blanched (peroxidase-negative) and cooled
 - . *Step 3:* the beans are individually quick frozen (IQF) until a temperature lower than minus 20 degrees Celsius (-20°C) is reached
 - . *Step 4:* the pieces shorter than 2 cm are removed
 - . *Defects:*
 - * absence of foreign matters
 - * dark spots > 6mm: < 4 pcs/500 g
 - * dark spots 2-6mm: < 8 pcs/500 g
 - * or: total number of spots < 12 pcs/500 g
 - * stalks: maximum 6 pcs/1 kg
- Nutritional information (gramme / per 100 grammes):
 - . *Energy:* 135 kJ – 32 kcal

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|-----------------------|------|
| . Fat: | 0.1 |
| . Of which saturates: | 0.0 |
| . Carbohydrate: | 3.9 |
| . Of which sugars: | 1.6 |
| . Protein: | 1.9 |
| . Salt: | 0.02 |

- Countries of origin: Belgium, Holland, France

3. Bacteriological norms


- T.V.C.: < 10⁵ / g
 - Coliforms: < 10³ / g
 - E. Coli: < 10² / g
 - Moulds and yeasts: < 10³ / g
 - Salmonella: absent / 25 g
 - Listeria: < 10² / g
-

4. Product dimensions

- Length: natural length, max. 15% < 2 cm
 - Diameter: < 7 mm (min. 80%) (measurement on the smallest side of the bean (= with bars))
-

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. 4x2.5 kg

- Film:

Material: Polyethylene

Length: 480 mm

Thickness: 50 µm

Weight: 15.23 g

Net weight: 2500 g

EAN-code: 5 413408 102019

- Case:

Color: brown

Weight: 313.7 g

Dimensions: 380x245x260 mm

EAN-code: 5 413408 420823

- Palletization:
- 6x9 cases = 540 kg / palet (netto) (= EURO PALLET)
 - 6x12 cases = 720 kg / palet (netto) (= INDUSTRIAL 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 januari = 001)

z = shift (A, B of C)

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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 |
|--|-----------|---------------|
| Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof | No | |
| Crustaceans and products thereof | No | |
| Eggs and products thereof | No | |

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| 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* (Wangerh.) 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.