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|--|---|--|
|  <p>Fruit Management Europe B.V.</p> | <h1>PRODUCT SPECIFICATION</h1> <p>Issue date: 02/11/2017<br/>Revision date: 18/12/2024<br/>Version: 6.0</p> | <p>Molenstraat 35<br/>6121 XD Born (NL)<br/>Tel: +31 46 436 07 99<br/>E-mail: <a href="mailto:info@fruitmanagement.com">info@fruitmanagement.com</a><br/>Website: <a href="http://www.fruitmanagement.com">www.fruitmanagement.com</a></p> |
|--|---|--|

All goods delivered by Fruit Management Europe B.V. (FME) are designated and meet the specifications as described hereafter.

|                                |   |
|--------------------------------|---|
| <b>Product</b>                 | IQF Red Rhubarb (13 – 15)   |
| <b>Ingredients declaration</b> | 100% vegetable content  |
| <b>Variety</b>                 | <i>Rheum rhabarbarum</i>  |
| <b>Origin</b>                  | Poland  |
| <b>FME Product Code</b>        | 796.048.001.037   |
| <b>General Description</b>     | Red rhubarb grown according to EU legislation which is sorted, washed, cut, sieved to eliminate the smallest parts, individually quick frozen, inspected and packed. Product is metal detected. Product can be slightly frozen together because natural causes. |

### Chemical and Physical Specifications

|                    |              |
|--------------------|--------------|
| Brix (uncorrected) | 3 +/- 2      |
| pH                 | 3.10 +/- 0.2 |

### Microbiological Specifications

|                        |                     |       |
|------------------------|---------------------|-------|
| Total plate count      | ≤ 10 <sup>6</sup>   | cfu/g |
| Coliforms              | < 100               | cfu/g |
| E. coli                | ≤ 10                | cfu/g |
| Salmonella             | Negative in 25 g    |       |
| Listeria Monocytogenes | Negative in 25 g    |       |
| Yeast & mould          | ≤ 2x10 <sup>4</sup> | cfu/g |

### Physical characteristics

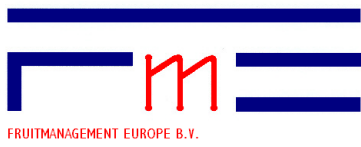
| Parameter                    | Description  | Tolerance    |
|------------------------------|--|--------------|
| Size                         | 13 – 15 mm   |              |
| Cut 10 -18mm                 |  | ≥80% (w/w)   |
| Cut <10mm                    |  | ≤10% (w/w)   |
| Cut >15mm                    |  | ≤10% (w/w)   |
| Badly cut                    |  | ≤5% (w/w)    |
| Diameter                     | Not calibrated                                       |              |
| Clumps                       | ≥3 slices frozen together and not easily to separate | Max. 5%      |
| Spots >6mm                   |  | ≤10 pcs/kg   |
| Spots 3-6mm                  |  | ≤15 pcs/kg   |
| Insects spots                |  | ≤2 pcs/kg    |
| Rotten                       |  | ≤3.0 % (w/w) |
| Foreign vegetal material     |  | ≤2 pcs/kg    |
| Foreign non-vegetal material | Wood, stone, metal, etc.                             | Absence      |

### Organoleptic Characteristics

|                    |   |
|--------------------|---|
| Colour:            | Green to Red typical from red rhubarb           |
| Odour and Flavour: | Typical for red rhubarb                         |
| Texture:           | Soft to slightly crispy typical for red rhubarb |

### Metal detection

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



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## Average nutritional value in 100 gram of product

|                       |      |      |
|-----------------------|------|------|
| Energy value          | 13   | Kcal |
|                       | 54   | 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 <sup>+</sup>     | 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.



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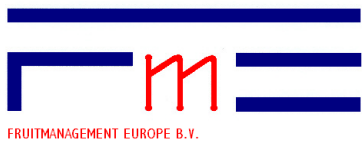
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- GMO Statement**      Fruit Management Europe B.V. declares that all goods delivered are not genetically modified nor do they contain genetically modified ingredients. Regulation EC 1829/2003 and regulation EC 1830/2003 + amendments.
  
- Radiation**            Fruit Management Europe B.V. 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 by Fruit Management Europe B.V. or Fruit Management Europe B.V.'s suppliers. Regulations 1999/2/EC and 1999/3/EC.
  
- Pesticides**            Fruit Management Europe B.V. 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**        Fruit Management Europe B.V. guarantees that the levels of heavy metals in the goods are below the limits as defined in the European regulations EU 2023/915 + amendments.
  
- Pollutions**            Fruit Management Europe B.V. 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 EU 2023/915 + amendments.
  
- Allergens**             Fruit Management Europe B.V. 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 Fruit Management Europe B.V.'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)**

|  |   |
|--|---|
| <p><b>QA-Approved:</b><br/> <b>Name:</b><br/> <b>Date:</b><br/> <b>Signature:</b></p> <p>.....</p> | <p style="text-align: center;">(if applicable)</p> <p><b>Customer accepted:</b><br/> <b>Name:</b><br/> <b>Date:</b><br/> <b>Signature &amp; Stamp company:</b></p> <p>.....</p> |
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## LeDa-List

| LeDa Code                   | S1 code | Allergen  | Product without | Product contains | May contain (and product without) | Unknown |
|-----------------------------|---------|---|-----------------|------------------|-----------------------------------|---------|
| <b>Legal Allergens</b>      |         |   |                 |                  |                                   |         |
| 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 <sub>2</sub> | X               |                  |                                   |         |
| 13.0                        | NL      | Lupin   | X               |                  |                                   |         |
| 14.0                        | UM      | Molluscs  | X               |                  |                                   |         |
| <b>Additional allergens</b> |         |   |                 |                  |                                   |         |
| 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               |                  |                                   |         |