



SPECIFICATION



SLICED ONIONS

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1. Company

N.V. d'Arta

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8850 ARDOOIE

BELGIUM

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www.darta.com

2. Specification of the product

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law
(cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals: following the EU (Belgian) law
- Diced onions

. *Step 1:* the onions are cleaned, stones are removed, the onions are washed.

. *Step 2:* the onions are sliced (6 mm cut) and washed again.

. *Step 3:* the onions are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)

. *Defects:*

* FM:	absent
* EVM:	absent
* diverging colour:	max. 10 pcs/ 500 g
* brown spots 3-6 mm:	max. 6 pcs/ 500 g
* brown spots >6 mm:	max. 3 pcs/ 500 g



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- Nutritional information (gramme / per 100 grammes):

. Energy:	75 kJ – 18 kcal
. Fat:	0.0
. Of which saturates:	0.0
. Carbohydrate:	1.5
. Of which sugars:	1.3
. Protein:	1.5
. Salt:	0.01

- Countries of origin: Belgium, France, Poland

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

- sliced onions: 6 mm-cut
-

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



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two hours by the lab

. Sensitivity : - 2.0 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)

6. Packaging



1. 10x1 kg

- Film:

Material: Polyethylene

Length: 330 mm

Thickness: 55 µm

Weight: 9.25 g

Net weight: 1000 g

EAN-code: 5 413408 118027

- Case:

Color: brown

Weight: 313.7 g

Dimensions: 380x245x260 mm

EAN-code: 5 413408 420139

- Palletization: 7x9 cases = 630 kg / palet (netto) (= EURO PALLET)
6x12 cases = 720 kg / palet (netto) (= INDUSTRIAL PALLET)

2. 4x2.5 kg

- Film:

Material: Polyethylene

Length: 460 mm



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Thickness: 50 µm

Weight: 13.73 g

Net weight: 2500 g

EAN-code: 5 413408 108011

- Case:

Color: brown

Dimensions: 380x245x245 mm

EAN-code: 5 413408 420137

- Palletization: 7x9 cases = 630 kg / palet (netto) (= EURO PALLET)
 6x12 cases = 720 kg / palet (netto) (= INDUSTRIAL PALLET)

3. 1x10 kg

- Film:

Material: Polyethylene (blue plastic bag)

Length: 750 mm

Weight: 24.5 g

Net weight: 10000 g

- Case:

Color: brown

Weight: 293.2 g (euro pallet)

Weight 266.4 g (industrial pallet)

Dimensions: 380x245x230 mm (euro pallet)

Dimensions: 265 x 232 x 245 mm (industrial pallet)

EAN-code: 5 413408 090132

- Palletization: 7x9 cases = 630 kg / palet (netto) (= EURO PALLET)
 7x12 cases= 840 kg / palet (netto) (=INDUSTRIAL PALLET)

4. Others : to be discussed



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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)
 - 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.
 - . Heat a small quantity of oil or butter in a frying pan.
 - . Place the frozen vegetables in the pan and allow to simmer on a low heat for approx 10-12 minutes stirring as required.
 - . Season to taste.



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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	
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.