

# Product Specification Blackberry Confiture

Product name: Blackberry Confiture  
Item number: MF.02.02.  
Date of issue: 01.08.2008  
Revise 3 date: 16.01.2018

## 1. Product description:

Variety: Thorfree  
Latin name: Rubus fruticosus  
Blackberry Confiture is produced from cultivated, fresh, clean, evenly ripe, healthy, carefully selected and sorted blackberries  
Metal detection of ferrous 2.76 mm, stainless 4 mm and aluminum 3.5 mm inside packed product.

## 2. General requests:

Fruit should be without preservatives and any other additives  
Pesticide residues in accordance to the norms stated in EU Food legislations.  
No ingredients or additives from genetically modified organism (GMO).  
Fruits are not treated by any kind of radiation.

## 3. Chemical and physical requirements

Brix: min.9  
pH 3.10 +/- 0.20  
Color: dark purple/black 70-75%, rubin red 25- 30%  
Taste: typical ripe cultivated blackberry acidic-sweet taste, without foreign taste.  
Flavour: typical blackberry flavour, without any foreign smell.  
Foreign bodies (fruit related): calyx, seeds, leaves, stalks max. 4 per 10 kg  
Foreign bodies (organic origin): hair, snails, insects, worms – absent.  
Foreign bodies (non-organic origin) wood, paper, carton, plastic, clay, and stones – absent.

## 4. Packaging and labeling

Equalized cartons 10-14/kg /, sacks 20 kg/1.  
Labels according to buyer's instructions.  
Regular requirements: product name, lot nr, net weight, production date, best before date.  
Stable paletization, shrouded and securely wrapped  
Packaging and labelling according to the EU Regulations 1935/2004 and 10/2011.

## 5. Storage and transport

Storage life 24 months from crop.  
Storage at -18C or colder.  
Freezer transport at -18C or colder. Without any cooling chain interruptions

## 6. Microbiological Requirements

Criteria	Target (m)	Maximum
SPC	30 000/g	< 300 000/g
Total Coliform	1 000/g	< 10 000/g
E coli	Absence in 0,1 g	Absence in 0,1 g
Salmonella	Absence	Absence
Listeria	Absence	Absence
Staphylococcus aureus	Absence in 0,1 g	Absence in 0,1 g
Bacillus cereus	Absence in 0,1 g	Absence in 0,1 g
Yeast	1000/g	< 10 000/g
Moulds	500/g	< 5 000/g

## 7. Nutritional Information related to 100 g of product

Energy kJ/kcal	180 kJ/43 kcal
Fat, g	0.5 g
Saturated fat, g	0 g
Carbohydrate, g	10.2 g
Sugar, g	4.9 g
Protein, g	1.4 g
Salt, g (Na g*2,5)	0 g