

Product Specification

Hand-cut Plums Stanley

Product name: Hand-cut Plums Stanley
 Item number: MF.05.01.
 Date of issue: 01.08.2008
 Revise 3 date: 16.01.2018

1. Product description:

Variety: Stanley.
 DF hand-cut plums Stanley is produced from fresh, clean, healthy, carefully selected and sorted plums with ripeness of 85-90 %.
 Cut by hand in halves, individually quick frozen (IQF), with even color and shape, without stones, parts of stones, vegetative and foreign bodies.
 Metal detection of ferrous 2.76 mm, stainless 4 mm and aluminum 3.5 mm inside packed product.

3. Chemical and physical requirements

Brix min. 14 %
 pH 2.80 – 3.7
 Acid 0.54 – 1.54 %
 Color: typical for the plums Stanley variety.
 Taste: typical plum taste, no foreign taste.
 Flavor: typical plum flavor, without any foreign smell.
 Stones and parts of stones - absent
 Foreign bodies (organic origin): hair, snails, insects, worms – absent.
 Foreign bodies (non-organic origin) wood, paper, carton, plastic, clay, and stones – absent.
 Rotten and moldy fruit – absent
 Size: according to customer demand, without calibration.

4. Packaging and labeling

According to customer's requirements.
 Labels according to buyer's instructions.
 Regular requirements: product name, lot nr, net weight, production date, best before date.
 Stable paletisation, shrouded and securely wrapped
 Packaging and labelling according to the EU Regulations 1935/2004 and 10/2011.

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

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.

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.

7. Nutritional Information related to 100 g of product

Energy kJ/kcal	193 kJ/46 kcal
Fat, g	0.3 g
Saturated fat, g	0 g
Carbohydrate, g	11.4 g
Sugar, g	9.9g
Protein, g	0.7 g
Salt, g (Na g*2,5)	0 g