

Product Specification

Raspberry IQF

Whole&Broken

Product name: Raspberry IQF Whole&Broken
 Item number: MF.01.03.
 Date of issue: 01.08.2008
 Revise 3 date: 16.01.2018

1. Product description:

Variety: Willamette.
 Latin name: Rubus Ideaus.
 Raspberry IQF Whole&Broken is produced from fresh, clean, evenly ripe, healthy, carefully selected and sorted raspberries.
 Whole berries 30-70 %, broken berries 20-40 % and crumble 10-30%. Exact structure of product can be made according to customer's requirement.
 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. 8.5
 pH 3.10 +/- 0.20
 Acid 2.0% +/- 0.30
 Colour: red till dark red typical for the raspberry Willamette variety.
 Taste: typical raspberry taste, sweet and sour in well balanced proportions, no foreign taste.
 Flavor: typical ripe raspberry flavour, without any foreign smell.
 Foreign bodies (fruit related) leaves, calyx, and seeds, stalks max. 1 per 1 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

Packed in interior plastic bags, placed in stable equalized cartons. Regular size 4x2.5 kg.
 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 palletization, 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	160 kJ/40 kcal
Fat, g	0.5 g
Saturated fat, g	0 g
Carbohydrate, g	8 g
Sugar, g	4.4 g
Protein, g	1.2 g
Salt, g (Na g*2,5)	0 g