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Sour Cherries Without Stones



Product Specification Sour Cherries Without Stones

1. Product description:

Variety: Oblacinska

DF sour cherries Oblacinska without stones are produced from fresh, clean, healthy, carefully selected and sorted sour cherries.

Individually quick frozen (IQF), with even color and shape, washed before freezing, pitted before freezing, without fermented fruits 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: 18 % +/- 2 pH 2.94 Acid 1 – 2 % Color: even color, red to dark red. Taste: typical sour cherry taste, no foreign taste. Flavor: typical flavor, without any foreign smell. Stones and parts of stones – max. 0,05 % Foreign bodies (organic origin): hair, snails, insects, worms – absent. Foreign bodies (fruit related): max. 5 / 10 kg Foreign bodies (non-organic origin) wood, paper, carton, plastic, clay, and stones – absent. Rotten and moldy fruit – absent

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

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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	Absence in 0,1 g	Absence in 0,1 g
aureus		
Bacillus cereus	Absence in 0,1 g	Absence in 0,1 g
Yeast	1000/g	< 10 000/g
Mould	500/g	< 5 000/g

additives Pesticide residues in accordance to the norms stated in EU Food legislations.

Product name:

Item number:

Date of issue:

Revise 3 date:

2. General requests:

No ingredients or additives from genetically modified organism (GMO).

Fruit should be without preservatives and any other

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 interuptions.

7. Nutritional Information related to 100 g of product

Energy kJ/kcal	209 kJ/50 kcal
Fat, g	0.3 g
Saturated fat, g	0.1 g
Carbohydrate, g	12.2 g
Sugar, g	8.5 g
Protein, g	1.0 g
Salt, g (Na g*2,5)	0 g