

# Product Specification Strawberry IQF Whole

Product name: Strawberry IQF Whole  
 Item number: MF.04.01.  
 Date of issue: 02.11.2009  
 Version 4, date: 16.01.2018

## 1. Product description:

Variety: Senga Sengana  
 Size: 18 – 35 mm  
 Strawberry IQF Whole is produced from fresh, clean, evenly ripe, healthy, carefully selected and sorted strawberries, free of mould, fermented and damaged fruits. 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. 7  
 pH 3.00 +/- 0.20  
 Acid 2.0% +/- 0.30  
 Colour: red till dark red, homogenous characteristic for variety.  
 Taste: typical ripe strawberry taste, no foreign taste.  
 Flavor: typical ripe strawberry flavour, without any foreign smell.  
 Foreign bodies (fruit related) leaves, calyx and stalks max. 2 per 5 kg  
 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  
 Deformed fruits: max. 5 %  
 Fruits of uneven ripeness: max. 5 %

## 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.

## 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	134 kJ/32 kcal
Fat, g	0.3 g
Saturated fat, g	0 g
Carbohydrate, g	7.7 g
Sugar, g	4.9 g
Protein, g	0.7 g
Salt, g (Na g*2,5)	0 g