



## PRODUCT SPECIFICATION

### DEEP-FROZEN RASPBERRY ROLEND IQF WHOLE

Specification No.: 01

**DESCRIPTION:** Deep frozen raspberry Rolend quality IQF is made from whole, healthy, equally ripe raspberry, without foreign bodies fruit related: (leaves, calyx, seeds, sticks) and other impurities. Deep frozen raspberry Rolend quality consists of individual, whole fruits with max 5% of deformation.

**VARIETY:** WILLAMETTE or MEEKER

**GENERAL QUALITY:** Product doesn't contain additives color, sugar nor any preservatives.

**GMO:** NONE

**ALLERGENS:** NONE

**COLOR:** Red till dark red.

**TASTE/SMELL:** Typical for ripe raspberry.

#### PHYSICAL AND CHEMICAL PROPERTIES:

PH: 2,8 – 3,2  
 Brix: 9 – 16 %  
 Juice lost during defrosting: Maximum 5 %  
 The content of pesticides and heavy metals: The amount of pesticides and heavy metals does not exceed the permissible norms of RS according to the quantity of pesticides, metals, metalloids and other toxic substances (Official Gazette of FRY, no. 5 / 92, 11/92 and 32/2002) and EU Council Directive EC 396/2005, EC 893/2010, EC 1881/2006 and EC 629/2008.

#### NUTRITIONAL VALUE AND CONTENT IN 100 G. OF PRODUCT:

Energy value: 130 kJ / 30 kcal  
 Protein: 1 g  
 Sugar: 1.93 - 3.21 g  
 Fat: 0.3 - 0.5 g  
 Carbohydrates: 6.8 g  
 Vitamin C: 17 - 53 mg  
 Calcium (Ca): 0,5 %  
 Iron (Fe): 0,1 %  
 Magnesium (Mg): 0,5 %  
 Cholesterol: No

#### PURITY STANDARDS:

Vegetative impurities: max 1 / kg  
 Broken fruit: max 1%  
 Deformed fruit: max 5 %  
 Crumble: max 5%  
 Foreign bodies (organic genuine):  
 hair, snails, insects, worms absent  
 Foreign bodies (non-organic genuine):  
 wood, metal, glass, plastic, paper, carton absent  
 Other foreign bodies: absent

**MICROBIOLOGICAL CHARACTERISTICS:**

According to the Regulation on microbiological safety of food in trade (FRY Official Gazette no. 26/93, 53/95 and 46/2002) the product must have the following microbiological specification:

1. Bacterium Salmonella sp. - without presence in 25 g
2. Coagulase positive staphylococcus - without presence in 0.1 g
3. Sulphate-reducing clostridium – without presence in 0.1 g
4. Proteus sp. - without presence in 0.1 g
5. Escherichia coli - without presence of 0.1 g
6. Yeasts and molds - max 100 / g
7. Total number of microorganisms - max 100.000 / g

**TEMPERATURE FOR STORAGE AND DELIVERY:**

- 18 ° C + / - 1 ° C

**PACKING:**

The product is packed in PE (poly ethylene) bags with or without zipper. Packed in 2.5 kg, 1 kg, 0.500 and 0.750 kg plastic panets different weight or 0.3 kg and 0.4 kg carton boxes, all according to customer specification and request.

Neutral new cartons sealed with tape.  
Carton board is durable enough to not be deformed under the weight on the pallet due to prolonged storage.  
Pallets shrouded and securely wrapped with PE (poly ethylene) foil.  
Delivery on EURO pallets measuring 80 x 120.

**TRANSPORTATION:**

Trucks equipped with refrigerators, Thermo King with thermowriter.  
Transport mode from -22 ° C to -24 ° C.

**LABEL:**

Product name  
Frozen  
Product type  
Country of origin  
Packing  
Production date  
Lifetime  
Net weight

**SHELF LIFE:**

Two years at -18 ° C + / - 1 ° C

**SPECIAL GROUPS OF USERS:**

No specific group of users.

**NOTE:**

This product can be used without any previous preparation.  
After defrosting the product can not be re-frozen.

