



PRODUCT SPECIFICATION

DEEP-FROZEN RASPBERRY CRUMBLE - yogurt

Specification No.: 03

DESCRIPTION:	Deep-frozen raspberries crumbled on the separate parts (crumble) without foreign impurities and mouldy fruits.
VARIETY:	WILLAMETTE or MEEKER
GENERAL QUALITY:	Product doesn't contain additives color, sugar nor any preservatives.
GMO:	NONE
ALERGENS:	NONE
COLOR:	Red till dark red.
TASTE/SMELL:	Typical for ripe raspberry.

PHYSICAL AND CHEMICAL PROPERTIES:

PH:	2,8 – 3,2
Brix:	8 – 12 %
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 PRODCT:

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:	1 pc. smaller than 5mm / 10kg.
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
Powder:	absent
% of mold:	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 and neutral new cartons quantities: 10 kg, 12 kg, 13 kg and 14kg.

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.

