



## PRODUCT SPECIFICATION

### DEEP-FROZEN SOUR CHERRY IQF

Specification No.: 08

**DESCRIPTION:** Deep-frozen IQF sour cherries (pitted) is made from whole fresh, healthy, equally ripe fruit without any impurities. Deep-frozen sour cherries IQF consists of individual, whole fruit where the stones are removed mechanically.

**SORT:** OBLAČANSKA

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

**GMO:** NONE

**ALERGENS:** NONE

**COLOR:** Dark red, typical for sour cherry.

**TASTE/SMELL:** Typical for the sort.

#### PHYSICAL AND CHEMICAL PROPERTIES:

Stones / parts of the stone:	max 0.1%
Deformed fruit:	max 5 %
Brighter fruit:	max. 0.5%
Fruits covered with ice crystals:	≤ 5%
Net weight:	+10 g / 10kg
Fermentation:	Max. 0.1%
Temperature:	-18 C
The average number of fruit in 1 kg:	400
Brix:	min. 13% (temp.20 °C)
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:	171 KJ / 41 Kcal
Protein:	0.8 g
Sugar:	6.9 - 12.5 g
Carbohydrates:	10.2 g
Fat:	0
Cholesterol:	/

**PURITY STANDARDS:**

Vegetative impurities:	absent
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:**

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:**

10 kg PE (poly ethylene) bags in carton boxes  
48-72 boxes on EURO pallets shrouded and securely wrapped  
with PE (poly ethylene) foil.

**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.

