



## PRODUCT SPECIFICATION

### DEEP-FROZEN PLUM SLICED MANUALLY

Specification No.: 09

|                         |                                                                                                                      |
|-------------------------|----------------------------------------------------------------------------------------------------------------------|
| <b>DESCRIPTION:</b>     | Deep-frozen plums, cuted manually on the half, consistent color and level of ripeness properly sorted and controlled |
| <b>SORT:</b>            | STANLEY, ČAČANSKA RODNA, POŽEGAČA                                                                                    |
| <b>GENERAL QUALITY:</b> | Product is doesn't contain additives color, sugar nor any preservatives.                                             |
| <b>GMO:</b>             | NONE                                                                                                                 |
| <b>ALERGENS:</b>        | NONE                                                                                                                 |
| <b>COLOR:</b>           | Gold yellow, honey color.                                                                                            |
| <b>TASTE/SMELL:</b>     | Typical for plum.                                                                                                    |

#### PHYSICAL AND CHEMICAL PROPERTIES:

|                                             |                                                                                                                                                                                                                                                                                                                        |
|---------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Ph:                                         | 2.7-3.3                                                                                                                                                                                                                                                                                                                |
| Brix:                                       | 11-18 % (temp. 20 C)                                                                                                                                                                                                                                                                                                   |
| The average number of slices (halves):      | 100-120 pcs./kg                                                                                                                                                                                                                                                                                                        |
| 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:  | 155 KJ / 36 Kcal |
| Protein:       | 0.72 g           |
| Carbohydrates: | 9.6 g            |
| Fat:           | 0.5 g            |
| Sugar:         | 10.2 g           |

#### PURITY STANDARDS:

|                                      |                |
|--------------------------------------|----------------|
| The cracks and lines:                | max 10 pcs./kg |
| Leaf smaller than 1cm <sup>2</sup> : | max 1 pc./kg   |
| Leaf bigger than 1cm <sup>2</sup> :  | absent         |
| Damaged slices (halves):             | max 10%        |
| Over-ripe fruit:                     | max 5 pcs./kg  |
| Immature fruits:                     | max 10 pcs./kg |
| Attached fruits:                     | max 5 pcs./kg  |

#### FOREIGN BODIES:

|                                                                                  |            |
|----------------------------------------------------------------------------------|------------|
| Vegetative impurities (pieces of stones, straw, petiole):                        | max 1/10kg |
| Foreign bodies (organic genuine): hair, snails, insects, warms                   | absent     |
| Foreign bodies (non-organic genuine): wood, metal, glass, plastic, paper, carton | 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:**

The product is packed in PE (poly ethylene) bags of different weight 2.5 kg, 1 kg, 0.500 kg and 0.750 kg and neutral new cartons or 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.

