




**PRODUCT SPECIFICATION**

SPECIFICATION NUMBER

Production and processing

**BO-SGP -102-01**

<b>IDENTIFICATION DATA</b>	Code Article	<b>102-01</b>	
<b>NAME</b>	<b>DF RASPBERRY IQF „ROLEND“</b>		
Definition:	Wholesome and clean, whole and broken raspberry fruits, picked at full ripeness and of typical flavor, smell and color, deep frozen – IQF.		
Number of fruits in 5 kg (control sample):	~1430 pieces		
Variety:	<b>Willamette</b>		

**ORGANOLEPTIC CHARACTERISTICS – SENSORY ANALYSIS**

Flavor and taste:	Fresh, slightly sour, typical for ripe fruit
Smell:	Fresh, typical for ripe fruit, not stale, mouldy or fermented.
Color:	Red, uniform color, typical for the variety.
Texture:	Firm, tender and juicy

<b>PHYSICAL CHARACTERISTICS</b>	<b>VALUE (sample –5kg)</b>
Brix:	Min 8 <sup>0</sup> (measured at 20 <sup>0</sup> )
Vegetative impurities < 5 mm	2 pieces
Critical foreign matters of non fruit origin (glass, metal, stone, wood, earth...)	0, Absent
Hard to detect insects during processing (worms, larvae, eggs...)	0, Absent
Insects that could cause contagion in the environment or produce (mosquitoes, bugs, flies...)	0, Absent
Foreign matter of non fruit origin (hair, paper, threads ...)	0, Absent
Whole raspberry fruits	Min 95%
Broken raspberry fruits	Max 5 % (w/w)
Unripe and overripe raspberry	Max 3 % (w/w)
Fruits with sun damage - sunburns	Max 3 % (w/w)
Deformed raspberry fruits with deformities below ¾ of the original fruit shape	Max 5 % (w/w)
2 merged fruits difficult to separate	0, Absent
Visible mold	0, Absent

**MICROBIOLOGICAL CHARACTERISTICS**

Microbiological characteristics are more closely defined in **Anex 1**

**CHEMICAL CHARACTERISTICS – PESTICIDES**

Chemical characteristics are more closely defined in **Anex 2**

**CHEMICAL CHARACTERISTICS – HEAVY METALS**

Chemical characteristics are more closely defined in **Anex 3**

Ingredients, additives, allergens:	None (Allergen list) Anex 5
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GMO:	The product is from non GMO
Ionizing radiaton:	The product was not subjected to any kind of ionizing radiation.
Radioactivity:	On customer demand: Eur limit Cs134 i Cs137 = max 600Bq/kg (EC) 733/2008 Ser limit Cs134 i Cs137 = max1250Bq/kg Prav. 86/2011

**PRODUCT PACKING**

TYPE OF PACKING	Sizes	Dimensions (mm)	WEIGHT - net	WEIGHT – gross
POLYETHYLENE BAGS (LDPE or HDPE)	2,5kg, 1kg, 0,750kg, 0,5kg,0,450kg,0.30 0kg	305x460x0,05 37x230 230x190 225x220 225x80 180x80	10kg, 9kg, 7,5kg,5kg,4,5kg , 3kg	10kg, 9kg, 7,5kg,5kg,4,5kg , 3kg
CARTONS	K-240,K-200, K-180, K-195, K-150	280x380x240 280x380x200 280x380x180 265x385x195	10kg, 9kg, 7,5kg, 5kg, 4,5kg, 3kg	10,5kg, 9,5kg, 8kg, 5,5kg, 5kg, 3,2kg.
PALLETS EUR, EPAL 80 x 120	EUP	Packed according to customer's request		
Original packing:	PE bags (primary packing) packed in 5 ply crush and low temperature resistant cartons (secondary packing) sealed with blue adhesive tape, according to customer requirement.			
Transport packing:	Cartons stacked on euro pallets and double wrapped with stretch foil (FOL), according to customer rquirement			
Product labelling:	Retail packing	Label with product data, origin, net weight, LOT, number, shelf life, storage temperature, factory code etc.		
	Bulk packing	Label with product data, pallet net and gross weight, LOT number, number of bags, factory code etc.		
Storage instructions:	The product should be kept at $\leq -18^{\circ}\text{C}$ (in freezer storage, retail facility or end user)			
Transport instructions:	Refrigerated truck – freezer at temperature of $\leq -18^{\circ}\text{C}$			
Shelf life:	30 months from the date of date of product freezing.			
Intended use:	For wide range of consumers, the product is not intended for consumers allergic to berry fruits.			
Use instructions:	Before consuimg, the product should be thawed and can be used without any previous preparation. Once thawed product should not be frozen again. Before serving and during consumption it is not advisable to keep thawed product for longer at temperature above $20^{\circ}\text{C}$			
Special considerations:	The product is not highly caloric so it will not cause increase in body weight of the consumer.			

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