


	<b>PRODUCT SPECIFICATION</b>	SPECIFICATION NUMBER
		<b>BO-SGP -111-01</b>
<b>Production and processing</b>		

<b>IDENTIFICATION DATA</b>	Code Article	<b>111-01</b>	
<b>NAME</b>	<b>IQF BLACKBERRY „CONFITURE“, CACANSKA, LOCH NESS</b>		
Definition:	Wholesome and clean, whole and broken blackberry fruits, picked at full ripeness and of typical flavor, smell and color, deep frozen – IQF.		
Number of fruits in 5 kg (control sample):	~1000 pcs.		
Variety:	<b>CACANSKA, LOCH NESS</b>		
<b>ORGANOLEPTIC CHARACTERISTICS – SENSORY ANALYSIS</b>			
Flavor and taste:	Fresh, sharp, typical of ripe fruit. It must not be weak or watered down, stale, moldy, fermented or spoiled.		
Smell:	Fresh, typical of a fresh blackberry, without the feeling of staleness, without the smell of mold		
Color:	Typical for the variety, depending on ripeness		
Texture:	Uniform, typical of fresh ripe fruit, cleaned and controlled fruits		
<b>PHYSICAL CHARACTERISTICS</b>	<b>VALUE (sample –5kg)</b>		
Brix:	Min 8 <sup>0</sup> (measured at 20 <sup>0</sup> )		
pH:	3,50-4,50		
Calibration	By contract		
Vegetative impurities > 5 mm	Max. 3 in 10 kg		
Vegetative impurities >5mm and <10mm	Max. 3 in 10 kg		
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		
Unripe blackberry	Max 1 % (w/w)		
<b>Color Variation (Ruby Red)</b>	<b>By contract (80/20, 70/30)</b>		
Overripe and oxidized blackberries	Max 3 % (w/w)		
Fruits with sun damage - sunburns	Max 2 % (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**

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<b>CHEMICAL CHARACTERISTICS – PESTICIDES</b>				
<ul style="list-style-type: none"> <li>Chemical characteristics are more closely defined in <b>Anex 2</b></li> </ul>				
<b>CHEMICAL CHARACTERISTICS – HEAVY METALS</b>				
<ul style="list-style-type: none"> <li>Chemical characteristics are more closely defined in <b>Anex 3</b></li> </ul>				
Ingredients, additives, allergens:	None (Allergen list ) <b>Anex 5</b>			
GMO:	The product is from non GMO.			
Jonizacija:	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			
<b>PRODUCT PACKING</b>				
TYPE OF PACKING	Sizes	Dimensions (mm)	WEIGHT - net	WEIGHT – gross
POLYETHYLENE BAGS (LDPe or HDPe)	14/1	400x(2x145)x700x0.003	14 kg.	14.030 kg.
CARTONS	K-240	380x280x240	14 kg.	14.530 kg.
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 requirement			
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 consuming, 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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