


	<b>PRODUCT SPECIFICATION</b>	SPECIFICATION NUMBER
	<b>Production and processing</b>	<b>BO-SGP -104-01</b>

<b>IDENTIFICATION DATA</b>	Code Article	<b>104-01</b>	
<b>NAME</b>	<b>DF RASPBERRY IQF „CRUMBLE YOGURT“</b>		
Definition:	Wholesome and clean, crumbled raspberry fruits, picked at full ripeness and of typical flavor, smell and color, deep frozen - IQF.		
Variety:	<b>Willamette and Meeker</b>		

<b>ORGANOLEPTIC CHARACTERISTICS – SEASONAL ANALYSIS</b>	
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.
Tekstura:	Wholesome crumbled raspberry without clumps, whole or broken fruits

<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	3 pieces per 10 kg
Vegetative impurities > 5 mm and < 10 mm	3 pieces per 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
Under ripe or green raspberry	Max 1% (w/w)
Over ripe or oxidized raspberry	Max 1 % (w/w)
Visible mold	0, Absent

<b>MICROBIOLOGICAL CHARACTERISTICS</b>	
Microbiological characteristics are more closely defined in <b>Anex 1</b>	

<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 (Alergen list) <b>Anex 5</b>
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GMO:	The product is from non GMO
Ionizing radiation:	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 Rule. 86/2011

<b>PRODUCT PACKING</b>				
TYPE OF PACKING	Sizes	DIMENSIONS	WEIGHT - net	WEIGHT – gross
POLYETHYLENE BAGS	2.5/1, 10/1, 14/1, 15/1	305x460x0.05, 380x(2x150)x700x0.03	2.5, 10, 14 i 15 kg	2.512, 10.040, 14.030 i 15.030
CARTONS	K-120, K-200 I K-240	380x290x120 380x290x200 i 380x290x240	5,10,14 I 15 kg	5.500, 10.540 14.530 I 15.530 kg
PALLETS EUR, EPAL		1200 X 800		
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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