



Strawberries IQF	Morocco																											
1. Product description	Whole strawberries washed, sorted, IQF, packed.																											
2. Chemical characteristics	Brix: > 7° pH: 3,20 – 3,80 Acidity (in citric acid): 0,8 – 1,20 %																											
3. Physical characteristics	<p>Appearance: whole, typical, uniform variety Colour: typical Aroma: typical Taste: typical Consistency: firm</p> <table border="1"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Calyx or fragment</td> <td>< 3 / 1kg</td> </tr> <tr> <td></td> <td>Leaves</td> <td>2 / 1kg</td> </tr> <tr> <td></td> <td>Rot /molud</td> <td>Not permitted</td> </tr> <tr> <td></td> <td>Overripe</td> <td>< 5 %</td> </tr> <tr> <td></td> <td>Under ripe</td> <td>< 1 %</td> </tr> <tr> <td></td> <td>Deformed fruits</td> <td>< 5 %</td> </tr> <tr> <td>Animal</td> <td>Insects, worms, larvae</td> <td>Not permitted</td> </tr> <tr> <td>Other</td> <td>Wood, earth, straw</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials			Vegetable	Calyx or fragment	< 3 / 1kg		Leaves	2 / 1kg		Rot /molud	Not permitted		Overripe	< 5 %		Under ripe	< 1 %		Deformed fruits	< 5 %	Animal	Insects, worms, larvae	Not permitted	Other	Wood, earth, straw	Not permitted
Foreign materials																												
Vegetable	Calyx or fragment	< 3 / 1kg																										
	Leaves	2 / 1kg																										
	Rot /molud	Not permitted																										
	Overripe	< 5 %																										
	Under ripe	< 1 %																										
	Deformed fruits	< 5 %																										
Animal	Insects, worms, larvae	Not permitted																										
Other	Wood, earth, straw	Not permitted																										
4. Microbiological characteristics	Total plate count: < 50.000 cfu/g Total coliforms: absent Yeasts: < 1.000 cfu/g Moulds: < 1.000 cfu/g Salmonella: absent Listeria: absent																											
5. Pesticides and Heavy metals	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European directives and regulation limits.																											
6. Packaging	<i>Primary packaging:</i> plastic blue coloured bag suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments. <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal pallet 80x120 cm.																											
7. Net weight	10 - 20 kg																											
8. Shelf life	30 months after production date																											
9. Storage	temperature -18°C.																											
10. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free																											
Date	Approved by																											
15/10/14																												

