



Mulberry IQF

1. <i>Product description</i>	<p>IQF Mulberry are produced from the typical varieties of mulberries with good manufacturing processing. The production process is actualized with keeping colour, taste and size in specification limits.</p> <p>The product is conformable with food laws. The production and packaging process have the food safety system requirements.</p>																						
2. <i>Chemical characteristics</i>	<p>Brix > 11°</p> <p>pH 3,92</p>																						
3. <i>Physical characteristics</i>	<p>Appearance: whole, typical, uniform Colour: typical Aroma: typical Taste: typical Texture: firm</p> <table border="1" data-bbox="555 898 1458 1182"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td rowspan="6">Vegetable</td> <td>Stalks</td> <td>max 2 / kg</td> </tr> <tr> <td>Leaves</td> <td>max 2 / kg</td> </tr> <tr> <td>Rotten/blemish</td> <td>Max 8 / kg</td> </tr> <tr> <td>Unripe</td> <td>Max 10 / kg</td> </tr> <tr> <td>Broken/ damaged</td> <td>Max 3%</td> </tr> <tr> <td>Clumps</td> <td>Max 3 / kg</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	Stalks	max 2 / kg	Leaves	max 2 / kg	Rotten/blemish	Max 8 / kg	Unripe	Max 10 / kg	Broken/ damaged	Max 3%	Clumps	Max 3 / kg	Animal	Insects, worms, larvae	Not permitted	Other	Wood, earth, straw	Not permitted
Foreign materials																							
Vegetable	Stalks	max 2 / kg																					
	Leaves	max 2 / kg																					
	Rotten/blemish	Max 8 / kg																					
	Unripe	Max 10 / kg																					
	Broken/ damaged	Max 3%																					
	Clumps	Max 3 / kg																					
Animal	Insects, worms, larvae	Not permitted																					
Other	Wood, earth, straw	Not permitted																					
4. <i>Microbiological characteristics</i>	<table border="0"> <tr><td>Total plate count:</td><td>< 100.000 cfu / g</td></tr> <tr><td>Total coliforms:</td><td>< 100 cfu/g</td></tr> <tr><td>E. coli</td><td>< 10 cfu/g</td></tr> <tr><td>Yeasts</td><td>< 10.000 cfu/g</td></tr> <tr><td>Moulds</td><td>< 10.000 cfu/g</td></tr> <tr><td>Salmonella</td><td>absent</td></tr> <tr><td>Listeria monocyt.</td><td>absent</td></tr> </table>	Total plate count:	< 100.000 cfu / g	Total coliforms:	< 100 cfu/g	E. coli	< 10 cfu/g	Yeasts	< 10.000 cfu/g	Moulds	< 10.000 cfu/g	Salmonella	absent	Listeria monocyt.	absent								
Total plate count:	< 100.000 cfu / g																						
Total coliforms:	< 100 cfu/g																						
E. coli	< 10 cfu/g																						
Yeasts	< 10.000 cfu/g																						
Moulds	< 10.000 cfu/g																						
Salmonella	absent																						
Listeria monocyt.	absent																						
5. <i>Pesticides and Heavy metals</i>	<p>Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European Law (Reg. 396/2005 and Reg 1881/2006).</p>																						
6. <i>Packaging</i>	<p><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.</p> <p><i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape.</p> <p>Pallettization: Epal pallet 80x120 cm or 100x120cm pallet.</p>																						
7. <i>Net weight</i>	<p>10 kg- 10kg (4pcs x 2,5kg)</p>																						
8. <i>Shelf life</i>	<p>24 months after production date</p>																						
9. <i>Transport&Storage</i>	<p>-18°C.</p>																						
10. <i>Other</i>	<p>Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free</p>																						
Rev - Date																							
01 - 18/03/2015																							