

Raspberry whole IQF

1. Product description	Raspberry whole sorted, IQF, packed																					
2. Chemical characteristics	Brix: Min 8° pH: 2,4 – 3,4 % Acidity (in citric acid): 1,5 – 2,2 %																					
3. Physical characteristics	Appeareance: whole & broken, typical, uniform variety Colour: typical Aroma: typical Taste: typical Consistency: firm <table><tr><th colspan="3">Foreign materials</th></tr><tr><td>Vegetable</td><td>Stalks/calyx</td><td>Pcs 2/10 kg</td></tr><tr><td></td><td>Leaves</td><td>Pcs 2 /10 kg</td></tr><tr><td></td><td>Dried</td><td>1% /1 kg</td></tr><tr><td></td><td>Rotten fruits</td><td>Not permitted</td></tr><tr><td></td><td>Evm</td><td>Not permitted</td></tr><tr><td>Animal</td><td>Insects, worms, larvae</td><td>Not permitted</td></tr></table>	Foreign materials			Vegetable	Stalks/calyx	Pcs 2/10 kg		Leaves	Pcs 2 /10 kg		Dried	1% /1 kg		Rotten fruits	Not permitted		Evm	Not permitted	Animal	Insects, worms, larvae	Not permitted
Foreign materials																						
Vegetable	Stalks/calyx	Pcs 2/10 kg																				
	Leaves	Pcs 2 /10 kg																				
	Dried	1% /1 kg																				
	Rotten fruits	Not permitted																				
	Evm	Not permitted																				
Animal	Insects, worms, larvae	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	Primary packaging: plastic blue coloured bag suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments. Secondary packaging: cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal pallet 80x120cm.																					
7. Net weight	10 kg (4 x 2,5 kg; 2 x 2,5 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																					
Rev.																						
02_14/10/2015																						