

Apple dices 10x10 IQF

1. Product description	Apple washed, sorted, pitted- diced and individually quick frozen Ingredients: apple; Acidity regulator: citric acid (E330); Antioxidant: ascorbic acid (E 300)		
2. Chemical characteristics	Brix 10-13		
	pH: 43,2 – 3,8 %		
	Acidity (in citric acid): 3-7 gr/kg		
	Acidity regulator: citric acid (E330 0,3%)		
	Antioxidant: ascorbic acid (E 300 0,1%)		
3. Physical characteristics	Appearance: dices, typical, uniform variety		
	Colour: typical		
	Aroma & Taste: typical		
	Consistency: Firm		
	Size: 10 x 10 x 10; < 5 mm: max 10%		
	Foreign materials		
	Vegetable	Dices with core	gr. 500/ 10kg
		Dices with skin	gr. 500/ 10kg
		Seeds	pcs. 1/10kg
		Stalks	Not permitted
		EVM	Not permitted
	Animal	Insect, worms, larvae	Not permitted
4. Microbiological characteristics	Total plate count: < 1000 cfu / g Total coliforms: absent Yeasts: < 1.000 cfu/g Moulds: < 1.000 cfu/g Salmonella: absent Listeria monocyt: absent		
5. Pesticides and Heavy metals	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European Law (Reg. 396/2005 and Reg 1881/2006) and subsequent amendments.		
6. Packaging	<i>Primary packaging</i> : plastic blue coloured bag suitable for food contact without staples or other metallic items,reg 1935/04/EC and following changes; dir 2002/72/Ec and following charges (included 2005/79/CE). <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape. <i>Epal pallet</i> 80x120cm.		
7.Net weight	10 kg – 10kg(4x2,5kg) – 5kg (2x2,5kg)		
8. Shelf life	24 months after production date		
9. Storage	At a temperature of -18°C.		
10. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours, and without GMO products.		
Rev.			
03 _08/04/2016			