



POMEGRANATE ARIL																			
1. <i>Product description</i>	IQF frozen pomegranates are prepared by the appropriate process from <i>punica granatum L.</i> variety and which have been peeled, kernalled, cleaned and frozen. Products are free of insect, damage, blemishes, foreign bodies. The process ensure the stability size, color, flavor and texture. The final product temperature on delivery is not higher than - 18°C. The product comply in all respects with the provisions of the current Food and Drugs Legislation and with any applicable FAO/WHO Codex Alimentarius standard.																		
2. <i>Chemical characteristics</i>	Brix: min 13 pH: 3 -4 Acidity (in citric acid): 0,7 -1,5 %																		
3. <i>Physical characteristics</i>	<p>Appearance: uniform variety Colour: typical Aroma: typical Taste: typical</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="3">Foreign materials 1.000g</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Membrane</td> <td>Pcs 50 /1kg</td> </tr> <tr> <td></td> <td>Peel / shell</td> <td>Pcs 10 / 1kg</td> </tr> <tr> <td></td> <td>Welded</td> <td>2 %</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> </tbody> </table>	Foreign materials 1.000g			Vegetable	Membrane	Pcs 50 /1kg		Peel / shell	Pcs 10 / 1kg		Welded	2 %		Evm	Not permitted	Animal	Insects, worms, larvae	Not permitted
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4. <i>Microbiological characteristics</i>	Total plate count: < 100.000 cfu/g Total coliforms: absent Yeasts: < 1000 cfu/g Moulds: < 1000 cfu/g Salmonella: absent Listeria: absent																		
5. <i>Pesticides and Heavy metals</i>	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins.) within the European directives and regulation limits.																		
6. <i>Packaging</i>	<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 80x120cm.																		
7. <i>Net weight</i>																			
8. <i>Shelf life</i>	30 months after production date																		
9. <i>Storage</i>	temperature -18°C.																		
10. <i>Other</i>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free																		
Rev.																			
01_25/07/2014																			