













Blackberries wild IQF "I"

1. Product description	Product: Frozen blackberries wild 'IQF'		
	Product description: whole.		
	Process: washed, sorted, IQF, packed		
2. Chemical characteristics	Brix: > 12		
	pH: 3,1 – 4,7 %		
	Acidity (in citric acid): 0,4 – 0,8%		
3. Physical characteristics	Appearance: whole, typical, uniform Colour: typical Aroma: typical Taste: typical Texture: firm		
	Foreign materials		
	Vegetable	Stalks	max 2 / 10kg
		Leaves	max 1 cm2 / 10kg
		Rot /mould Overripe	Not permitted < 5 %/1 kg
		Under ripe (red fruit)	< 5 %/1 kg
	Animal	Insects, worms, larvae	Not permitted
	Other	Wood, earth, straw	Not permitted
4. Microbiological characteristics	Total plate coun Total coliforms: Yeasts Moulds Salmonella Listeria monocy	absent < 1.000 cfu/g < 1.000 cfu/g 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).		
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 80x120 cm.		
7.Net weight	20 kg		
8. Shelf life	24 months after production date		
9. Transport&Storage	at a temperature of -18°C.		
10. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free		
Rev / Date			
01 / 27/10/15			