



PRODUCT SPECIFICATIONS

I. GENERAL PRODUCT INFORMATION

Product Description Product prepared from Blackberry fruit, harvested at optimum ripeness, fresh, clean and healthy, uniform color, which has been subjected to frozen processes in Octofrost IQF tunnels, selected, packaged and stored at optimal temperatures for conservation (-18°C).

Composition	100% Blackberry
Color	Black and dark violet uniform
Flavor and odor	Sweet and sour. Typical of Blackberry
Texture	Firm and juicy
Size	Uncalibrated
Application	Product for Retail, Food Service, Yogurt, etc.
Format	Stand up pouch, pillow bag, Cardboard Boxes, 10 kilos bulk case, 30 pound bulk c

II. CHEMICAL / PHYSICAL CHARACTERISTICS (500 gr. Sample)

Brix	8 - 12 °
Out of Color more than 20% fruit area	2%
Vegetable material	3 to 5 units (30 pnds)
Pathological damages (ins.)	1%
Sun burn	3%
Leaves, calyx and stems > 1.0 cm2	None
Leaves, calyx and stems < 1.0 cm2	Max. 1 unit
Overripe	0.5%
Foreign material	None
Mold	None
Dehydration (< 20% fruit area)	1%
Low weird color	0.5%
Blocked > 2 u.	None
Thorn	None

III. BACTERIOLOGICAL CHARACTERISTICS / g

ANALYSIS	UNIT	TOLERANCE
Total Aerobic count	ufc/gr	<100.000
Coliforms	ufc/gr	<100
Salmonella	In 25 gr	Absence
E. Coli	ufc/gr	<10
Listeria monocytogenes	In 25 gr	Absence
Mold	ufc/gr	<1000
Yeast	ufc/gr	<1000
Staphylococcus aureus	ufc/gr	<10

IV. NUTRITIONAL VALUES (100 gr. Sample)

ANALYSIS	UNIT	Value
Total fat	%	0
Saturated fat	%	0
Cholesterol	%	0
Vitamin A	%	10
Vitamin C	%	10
Calcium	%	4
Iron	%	10
Total carbohydrate	gr	20 / 7 %
Dietary fiber	gr	4 / 16 %

V. PACKAGING REUIREMENTS / STORAGE CONDITIONS

Product delivery temperature	max. -16°C
Product storage temperature	max. -18°C
Shelf-life	24 months at -18°C

* **Never refreeze a defrosted product**

VI. CODING

Consignee
Product Name
Product Code
Net Weight
Lot Number
Production Date
Expiration Date
Country of Origin
Shipper
Storaging Temperature

VII. GENERAL CONDITIONS

The delivered raw material and/or semi-manufactured products are produced , packed and transported according to the Good Agricultural Practices (G.A.P) and the Good Manufacturing Practices (G.M.P)

The products do not contain any raw material from genetically modified origin - GMO free

The products are free from foreign materials and are under metal detected process

The products are not treated by any kind of radiation

Food safety and traceability and any amendments therefor

Pesticide residues and any amendments therefor

Heavy metals and any amendments therefor

Allergens and any amendments therefor: No declaration needed . Major allergens are not present in the product. Minor allergens: Fructose and saccharose proper to the fruit