



PRODUCT SPECIFICATIONS

I. GENERAL PRODUCT INFORMATION

Product Description Individually frozen whole pitted cherries. Elaborated only with selected cherries from certified orchards. The fruit from fields is always mature, innocuous and fresh; later, it is passed through a freezing technique which involves a continuous tunnel that drops temperature at -25°C on every separate individual. This way we get product that conserves its fresh organoleptic characteristics for two years with a uniform red color on the entire product. Strict sanitary controls are applied on the entire process.

Composition	100% Cherry
Color	Uniform red to dark red
Flavor and odor	Characteristics of the fresh fruit. Sweet
Texture	Firm
Size	18-20 / 20-22 / 22-24 / 24-32 / >32
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 (1000 gr. Sample)

Brix	16 - 22°
Outside color range	10%
Inmaturity	2%
Vegetal foreign bodies: Leaves	Absence
Insect pathological damage	2%
Over maturity	3%
Dehydration	1%
Fungus	Absence
Non vegetal foreign body	Absence
Insects	Absence
Outside calibre range	5%
Pit or pit fragment presenece	1 unit / 50 kg
Twins	1%
Open scar	Absence

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
Fungus	ufc/gr	<5000
Yeasts	ufc/gr	<5000
Staphylococcus aureus	ufc/gr	<10

IV. NUTRITIONAL VALUES (100 gr. Sample)

ANALYSIS	UNIT	Value
Energy	Kcal	63
Protein	gr	1.06
Total fat	gr	0.2
Saturated fat	gr	0
Carbohydrates	gr	16.01
Cholesterol	mg	0
Sodium	mg	0
Fibre	gr	2
Saccharose	gr	0.15

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