



PRODUCT SPECIFICATIONS

I. GENERAL PRODUCT INFORMATION

Product Description Individually frozen whole Raspberries. Elaborated only with selected Raspberries 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 color on the entire product. Strict sanitary controls are applied on the entire process.

| | |
|------------------------|--|
| Composition | 100% Raspberry |
| Color | Red uniform |
| Flavor and odor | Sweet and lightly sour, typical raspberry smell |
| Texture | hard fruit, firm and juicy |
| Size | 12 - 18 mm |
| 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 | 10 - 16° |
| Outside color range | 3% |
| Not ripen | 0.5% |
| Vegetal foreign bodies: Leaves | 1 u. |
| Stem and calyx max. 1.5 cm2 | 1 u. |
| Pathological damages (insects) | None |
| Overripe | 3% |
| Dehydration | None |
| Mold | None |
| Foreign material (not vegetable) | None |
| Broken | 3-5% |
| Crumble | 3-5% |
| Blasted (red color) | 3% |
| White drups (> 3 drups) | 1 u.% |

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 |
| Yeasts | ufc/gr | <1000 |
| Staphylococcus aureus | ufc/gr | <10 |

IV. NUTRITIONAL VALUES (100 gr. Sample)

| ANALYSIS | UNIT | Value |
|----------------------|------|-------|
| Energy | KJ | 180 |
| Protein | gr | 1.2 |
| Total fat | gr | 0.4 |
| Saturated fat | gr | 0 |
| Carbohydrates | gr | 6 |
| Cholesterol | mg | 0 |
| Sugar | gr | 5.5 |
| Sodium | mg | 2 |
| Vitamin C | mg | 25 |

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