



PRODUCT SPECIFICATIONS

I. GENERAL PRODUCT INFORMATION

Product Description Product prepared from Strawberry 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% Strawberry
Color	Red uniform
Flavor and odor	Sweet and light sour, typical strawberry smell
Texture	Firm
Size	< 22 mm / < 25 mm / 22 - 32 mm / 25 - 40 mm / > 32 mm / > 40 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	8 - 14 °
Out of Color more than 20% fruit area	5%
Vegetable material	3 to 6 units (30 pnds)
Stem > 3 mm	2 u.
Pathological damages (ins.)	1%
Sun burn	5%
Mechanical damages (> 25% area)	3%
Uncalibrated (+/-) 3mm	10%
Overripe	5%
Foreign material	None
Mold	None
Dehydration (< 20% fruit area)	1%
Low weird color	2%
Blocked > 3 u.	None
Bad shaped fruit	4%

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
Energy	Kcal	40
Saturated fat	%	0
Cholesterol	mg	0
Vitamin A	%	0
Vitamin C	%	13
Calcium	%	2
Iron	%	2
Total carbohydrate	gr	6
Dietary fiber	gr	8
Sugar	gr	7

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