

MIXED_FOREST_4F_IQF_FOPPA

1. <i>Product description</i>	Canadian Blueberries 25%, blackberries 25%,red currant 25%, raspberries 25%			
2. <i>Chemical characteristics</i>	Brix 9-11 pH: 3,2 – 3.8 Acidity (in citric acid): 0,8 – 1,4 %			
3. <i>Physical characteristics</i>	Appearance: whole fruits, typical, Colour mixed, red -black, Texture: Firm			
	Foreign materials:			
	Vegetable	Stalks	10 pcs/1kg	
		Leaves	>5mm 1pcs/1kg	
		Rot	Not permitted	
		Evm	Not permitted	
	Animal	Insect, worms, larvae	Not permitted	
4. <i>Microbiological characteristics</i>	- Total plate count: < 50.000 cfu / g - Enterobacteria: < 200 cfu/g - Yeasts: < 1.000 cfu/g - Moulds: < 1.000 cfu/g - Salmonella: absent Listeria monocyt.: absent			
5. <i>criteria and values: analysis data</i>		Minimum val.	Average	Maximum val.
	Blueberry w%w	20	25	30
	Blackberry w%w	20	25	30
	Redcurrant w%w	20	25	30
	Raspberry w%w	20	25	30
6. <i>Pesticides and Heavy metals</i>	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European Law (Reg. 396/2005 and Reg 1881/2006).			
7. <i>Packaging</i>	<i>Primary packaging:</i> plastic blue coloured or paper bag suitable for food contact without staples or other metallic items,reg 1935/04/EC and following changes; dir 2002/72/Ec and following charges (included 2005/79/CE). Pallettization: Epal 80x120 cm.			
8. <i>Net weight</i>	10kg- 2x2,5kg – 4x2,5kg 5X1kg			
9. <i>Shelf life</i>	24 months after production date			
10. <i>Storage</i>	temperature of -18°C.			
11. <i>Other</i>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free			
Rev / Date				
0/ 05/12/2018				