



## Plum Halves

1. <i>Product description</i>	washed,sorted, de-pitting, sorted, IQF, packed.																											
2. <i>Chemical characteristics</i>	Brix: Min. 13 ° pH: 2,5 – 4,0 % Acidity (in citric acid): 0,7 – 2 %																											
3. <i>Physical characteristics</i>	<p>Appearance: halves, typical, uniform variety Colour: typical Aroma: typical Taste: typical Consistency: firm</p> <table border="1"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Stones</td> <td>Pcs 1/10 kg</td> </tr> <tr> <td></td> <td>Frag. Stones</td> <td>Pcs 2/10 kg</td> </tr> <tr> <td></td> <td>Leaves</td> <td>Pcs 1/10 kg</td> </tr> <tr> <td></td> <td>Stalks</td> <td>Pcs 1/10 kg</td> </tr> <tr> <td></td> <td>Fruit oxdated</td> <td>&lt; 2%</td> </tr> <tr> <td></td> <td>Fruits stained</td> <td>&lt;1%</td> </tr> <tr> <td></td> <td>Evm</td> <td>Not permitted</td> </tr> <tr> <td>Animal</td> <td>Insects, worms, larvae</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials			Vegetable	Stones	Pcs 1/10 kg		Frag. Stones	Pcs 2/10 kg		Leaves	Pcs 1/10 kg		Stalks	Pcs 1/10 kg		Fruit oxdated	< 2%		Fruits stained	<1%		Evm	Not permitted	Animal	Insects, worms, larvae	Not permitted
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4. <i>Microbiological characteristics</i>	Total plate count: < 50.000 cfu/g Total coliforms: absent Enterobacteria: < 100 cfu/g Yeasts: < 1.000 cfu/g Moulds: < 1.000 cfu/g Salmonella: absent Listeria: absent																											
5. <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) and subsequent amendments.																											
6. <i>Packaging</i>	<i>Primary packaging:</i> coloured bag suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments, reg 2023/06/EC and following changes; reg UE 10/2011 and following changes. <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal pallet 80x120cm.																											
7. <i>Net weight</i>	10kg – 10kg (4x2,5kg)																											
8. <i>Shelf life</i>	24/30 months after production date																											
9. <i>Storage</i>	temperature -18°C.																											
10. <i>Other</i>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free																											
Rev.																												
02_16/10/2018																												

