



## **SPECIFICATION OF THE PRODUCT**

### **Frozen raspberries IQF**

Specification: 01

**DEFINITION:** Deep frozen raspberries IQF is made from whole, healthy, equally ripe fruit without stalks and other impurities.

Deep frozen raspberries consists of individual, whole, deformed fruit up to 5%.

**VARIETY:** MEEKER

**GENERAL QUALITY:** Product does not contain additives color, sugar nor any preservatives.

**GMO:** Not contains.

**ALLERGENS:** Does not contain

**COLOUR:** red to dark red.

**TASTE / SMELL:** Typical for raspberries.

**Physical and chemical characteristics:** pH: 2.8 to 3.2

**Brix:** 9 - 16%

**Losing juice when defrosting:** Maximum 5%

**The content of pesticides and heavy metals:** The amount of pesticides and heavy metals does not exceed the standard BiH permissible according to the quantity of pesticides, metals, metalloids and other toxic substances; art. 16. and 72. of the Food Law ("Official Herald of the BiH", No. 50/04) and Article 17. of the Law on Council of Ministers of Bosnia and Herzegovina ("Official Herald", Nos. 30/03, 42/03, 81 / 06, 76/07, 81/07, 94/07 and 24/08)

**NUTRITION VALUES AND CONTENTS 100 g of product:**

**Energy value:** 130 kJ / 30 kcal

**Proteins:** 1 g

**Sugar:** 1.93 - 3.21 g

**Fat:** 0.3 - 0.5 g

**Carbohydrates:** 6.8 g

**Vitamin C:** 17 - 53 mg

**Calcium (Ca):** 0.5%

**Iron (Fe):** 0,1%

**Magnesium (Mg):** 0.5%

**Cholesterol:** No

## PURITY STANDARDS:

Vegetative impurities: max 1 / kg

Broken fruit: max 1%

Deformed fruit: max 5%

Crumbles: max 5%

Insects or other animals: absent; pieces of wood: absent; pieces of metal: absent; pieces of glass: absent; pieces of plastic: absent; hair: absent, other foreign bodies: absent

**MICROBIOLOGICAL CHARACTERISTICS:** According to the Regulations on the microbiological safety of food in transport (Fig. SRJ no. 26/93, 53/95 and 46/2002) the product must meet the following microbiological characteristics:

1. Bacterium Salmonella sp. - Absence in 25 g; 2. Coagulase positive staphylococcus - without presence in 0.1 g; 3. Sulphate-reducing clostridium - without presence in 0.1 g; 4. Proteus sp. - Without presence in 0.1 g; 5. Escherichia coli - without presence in 0.1 g; 6. Yeasts and molds - max 100 / g; 7. Total number of microorganisms - max 100,000 / g

**STORAGE TEMPERATURE AND DELIVERY:** - 18°C +/- 1°C

**PACKAGING:** The product is packed in PE bags with or without a zip-weight 2.5kg, 1kg, 0,500kg and 0,750kg, the plastic pane different weight or in cardboard boxes 0,3kg about, 4kg.

Neutral new cards sealed with adhesive tape.

Cardboard is durable enough to not be deformed under the weight on the pallet due to prolonged storage.

Pallets stretchwrappers PE foil.

Delivery on EURO pallets measuring 80 x 120 cm.

**TRANSPORTATION:** Trucks equipped with thermal printer TERMOKING.

Transport mode from -22°C to -24°C.

## LABEL:

Product name

Frozen

Type of product

Country of origin

Packing

Date of manufacture

Expiration date

Net weight

**SHELF LIFE:** Two years at -18°C +/- 1°C

**SPECIAL GROUP OF USERS:** No specific group of users.

NOTE: The product can be used without any previous preparation.

After defrosting the product can not be re-frozen.

Issue 1

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Date: June 2015

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