


1. IDENTIFICATION DATA	ITEM CODE:	102-02
NAME OF ITEM:	DEEP FROZEN RASPBERRY "ROLEND 90-10"	
Type	Rubus idaeus	
Variety	Willamette	
Healthy and clean, whole and broken deep frozen raspberry fruit, picked completely ripe, with no fermentation process, genetically non-modified. Production (protection and fertilization), harvesting and transport of the fresh product conducted according to guidelines and supervision of the expert service of the cold storage facility „BMN Malinas“ Number of fruits per 1kg sample: ca 280 pcs		

1. ORGANOLEPTIC CHARACTERISTICS – SENSORY ANALYSIS

Aroma and taste:	Fresh, sharp, sourish, typical for the ripe fruit.
Smell:	Fresh, sharp, typical for the ripe fruit, not stale and fermented
Colour:	Uniform colour, typical for the variety
Texture:	Firm, tender and juicy

2. PHYSICAL CHARACTERISTICS (Sample 1KG)

Brix:	5,5-13,5 ⁰ (measured at 20°C)
Foreign matter originating from the fruit (leaves and parts of leaves, stem, and blossom particles.)	No presence
Critical foreign matter not originating from the fruit (glass, metal, stone, wood, soil...)	No presence
Non conspicuous insects during the sorting process (worms, larvae, eggs...)	No presence
Insects which can contaminate or carry a disease to the environment and products (mosquitoes, bugs, flies...)	No presence
Foreign matter not originating from the fruit (hair, paper, threads ...)	No presence
Unripe raspberry	Max 0.01 % (w/w)
Broken raspberry (larger than 6 mm)	Max 10 % (w/w)
Whole raspberry fruit	Min 90% (w/w)
Slightly pale raspberry	Max 5 % (w/w)
Damaged fruit	Max 1% (w/w)
Overripe and oxidized raspberry	Max 0.1 % (w/w)
Damaged and deformed raspberry	Max 2 % (w/w)
2 stuck fruits hard to separate	No presence
Visible mold	No presence

3. CHEMICAL CHARACTERISTICS-HEAVY METALS

The chemical characteristics are described in more detail in Annex 1

4. CHEMICAL CHARACTERISTICS-PESTICIDES

The chemical characteristics are described in more detail in Annex 2

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 Production and Processing	PRODUCT SPECIFICATION	SPECIFICATION CODE
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5. MICROBIOLOGICAL CHARACTERISTICS

The microbiological characteristics are described in more detail in Annex 3

6. OTHER CHARACTERISTICS

Contents, additives, allergens:	None. The list of allergens is given in Annex 4
GMO:	The product does not originate from genetically modified organisms.
Ionization:	The product has not undergone any ionizing radiation.
Radioactivity:	Per customer request: Eur limit Cs134 and Cs137 = max 600Bq/kg (EC) 733/2008 Ser. limit Cs134 and Cs137 = max1250Bq/kg Rule 86/2011

PRODUCT PACKAGING

TYPE OF PACKAGING	PACKAGING	DIMENSIONS mm	WEIGHT - net	WEIGHT -gross
POLYETHYLENE BAGS LDPE or HDPE (or customer's bags)	4x2,5kg	305x500x0.05	10 kg.	10.048 kg.
CARDBOARD BOX	K-240	280x380x240	10 kg.	10.548 kg.
EURO PALLETS 80 x 120	EUP	PACKED according to client's request		
Primary packaging:	PE bags (primary packaging) packed in five-layer, corrugated boxes resistant to breaking and low temperatures (secondary packaging) sealed with blue, self-adhesive tape, according to customer request.			
Transport packaging:	The cardboard boxes are stacked on a Euro pallet and double wrapped with a stretch foil (FOL) according to customer request.			
Product marking:	Individual packaging	The label shall contain product data, origin, net weight, LOT number, shelf life, temperature keeping, factory code etc.		
	Collective packaging	The label shall contain product data, pallet net and gross weight, LOT number, number of individual packages, factory code etc.		

STORAGE, TRANSPORT, INSTRUCTIONS FOR USE, INTENDED USE AND NOTES

Store the product at $\leq -18^{\circ}\text{C}$ (in a cold storage facility, retail facility or customer)

Goods shall be transported in a refrigerated truck with a temperature of $\leq -18^{\circ}\text{C}$

For a wide scope of consumers. It is low-calorie product and does not cause obesity. The product is not intended for persons allergic to berry fruit.

Prior to use, the raspberry should be thawed and it may be consumed without any prior preparation. Once defrosted, do not freeze the raspberry again. Prior to serving, and during use, the product should not be kept out at a temperature above 20°C for an extended period of time

Shelf life: 30 months from the product freezing date.

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