


| 1. IDENTIFICATION DATA | ITEM CODE: | 104-01 |
|--|--|--------|
| NAME OF ITEM: | DEEP FROZEN RASPBERRY "CRUMBLE MASS (GRIZ MASS) | |
| Type | Rubus idaeus | |
| Variety | Willamette and Meeker | |
| 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“ | | |
|  | | |

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.) | Maximum 2 per 1 kg |
| 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 5 % (w/w) |
| Broken raspberry (smaller than 12 mm) | Min 70 % (w/w) |
| Crumble (Griz) | Max 30% (w/w) |
| Slightly pale raspberry | Max 5% (w/w) |
| Overripe and oxidized raspberry | Max 2 % (w/w) |
| 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

| ISSUE CODE | DATE | PREPARED BY | CHECKED BY | APPROVED BY | PAGE /PAGES |
|-----------------------|-------------|----------------------|-------------------------|--------------|-------------|
| First issue: A | 25.06.2014. | Vladimir Majstorović | Aleksandar Petronijević | Nikola Božić | 2/2 |
| Valid issue: B | 25.06.2015 | Vladimir Majstorović | Aleksandar Petronijević | Nikola Božić | 2/2 |

| | | |
|--|------------------------------|------------------------|
|  Production and Processing | PRODUCT SPECIFICATION | SPECIFICATION CODE |
| | | BMN-SGP -104-01 |

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) | 14/1 | 380x(2x150)x700x0.03 | 14 kg. | 14.030 kg. |
| CARDBOARD BOX | K-240 | 280x380x240 | 14 kg. | 14.530 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.

| ISSUE CODE | DATE | PREPARED BY | CHECKED BY | APPROVED BY | PAGE /PAGES |
|-----------------------|-------------|----------------------|-------------------------|--------------|-------------|
| First issue: A | 25.06.2014. | Vladimir Majstorović | Aleksandar Petronijević | Nikola Božić | 2/2 |
| Valid issue: B | 25.06.2015 | Vladimir Majstorović | Aleksandar Petronijević | Nikola Božić | 2/2 |