



Technical Specification

Product:
Strawberry Senga not calibrated

Material:
04000321

Last Update:
04/06/2014

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I. General Conditions

- * The delivered products are produced, packed and transported according to the Good Agricultural Practices (GAP); the Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP); HACCP procedures are implemented.
- * The producer must clearly define its quality policy and the quality system must be documented and is preferably certified by an accredited third party according to food safety standards (FS22000; ISO22000; IFS; BRC).
- * The products are in line with the current EC legislation.
- * The products do not contain any raw materials from genetically modified origin - GMO free conform 1829/2003/EC (labelling) and 1830/2003/EC (traceability) dated 22/09/2003/EC and any amendment thereof.
- * The products are free from foreign materials and they are metal detected.
- * The products are not treated by any kind of radiation. The products are not contaminated conform 616/2000/EC and any amendments thereof.
- * Food safety and traceability conform 178/2002/EC and 852/2004/EC and any amendments thereof.
- * Pesticide residues conform 396/2005/EC and 149/2008/EC and any amendments thereof.
- * Heavy metals conform 1881/2006/EC and any amendments thereof.
- * Allergens conform 89/2003/EC, 26/2005/EC and 142/2006/EC and any amendments thereof.: no declaration needed. Major allergens are not present in the product. Minor allergens: fructose and saccharose proper to the fruits.
- * Labelling of food stuffs conform 13/2000/EC and any amendments thereof.
- * Dirafrost is IFS and BRC certified.

II. General Product Description

The Strawberry Senga not calibrated is destalked, washed, sorted + IQF.

The product is made of healthy and ripe, not fermented fruits.

Colour (as expected of the variety) : red to dark red

Taste : full, natural and characteristic of the fruit. No off flavours.

Odour : typical, no "off" odour.

III. Composition

Strawberry Senga	Country of Origin: PL
Latin name	Fragaria arven
Variety	Senga sengana

IV. Chemical/Physical characteristics

Brix	°BX	8,0 +/-2
pH	pH	3,5 +/-0,3
Counting Pieces (/kg)	PC	100 - 160
Size (diameter)	MM	15 - 40
Juice loss during defrosting	M%	20,0 max.
Deformed, damaged fruits	M%	2,0 max.
Fruits with juice frozen on the outside	M%	1,0 max.
Black or brown spots (/kg)	PC	2 max.
Broken fruits	M%	1,0 max.
Overripe fruits	M%	3,0 max.
Unripe (green/white) fruits	M%	0,5 max.
Slightly immature fruits (pale)	M%	5,0 max.
Calyx or fragments (/kg)	PC	2 max.



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Clusters > 2 pcs	M%	1,0 max.
Endogenous stems (/kg)	PC	2 max.
FM: Critical harmful foreign bodies	PC	0
FM: Exog. non harmful foreign bdy /100kg	PC	1 max.
FM: Exogenous veg. foreign bodies /100kg	PC	1 max.
FM: Insects and other pest animals	PC	0
FM: Insects not easily detectabl /1000kg	PC	1 max.

V. Bacteriological characteristics /g

		Target	Tolerance
Total plate count (/g)	cfu	10000 max.	100000 max.
Yeasts (/g)	cfu	5000 max.	10000 max.
Moulds (/g)	cfu	5000 max.	10000 max.
Enterobacteria (/g)	cfu	100 max.	1000 max.
E.Coli (/g)	cfu	10 max.	100 max.
Staphylococcus aureus (/g)	cfu	100 max.	1000 max.
Salmonella (/25g)	cfu	0 max.	0 max.
Lysteria M. (/25g)	cfu	0 max.	100 max.

VI. Nutritional values - declaration per 100g (calculated)

Energetic value (kJ/kcal)	135/32
Carbohydrates (g)	5,51
of which sugars (g)	5,34
Proteins (g)	0,82
Fat (g)	0,40
of which saturated (g)	0,03
Fibres (g)	1,63
Sodium (mg)	1,40
Salt (mg)	3,56

VII. Packaging requirements / Storage condition

Product delivery temperature	: max. -16 °C
Product storage temperature	: max. -18 °C
Shelf-life frozen fruits	: 24 months at -18 °C
Shelf life frozen past.puree	: 36 months at -18 °C
Shelf-life defrosted fruits	: 24 hours at +4 °C
Shelf-life fresh or defrosted past.puree:	14 days at +4 °C

Never refreeze the thawed fruits.

Packaging information	- Product designation / product code
	- Net weight.
	- Lot number.
	- Best before date (BB).
	- Storage conditions.



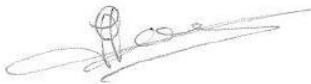
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Packing:	4 X 2,5 KG
Description Packaging	Dira bags (PE) in carton
EAN13	5410302003213
EAN128	(01)15410302003210
Standard palletisation	9 carton x 8 layers = 72 carton = 720,0 KG

Remark: This product specification is liable to the season and the crop.

Product Management
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