

RAW MATERIAL SPECIFICATION

Material 1491

F-Cultivated Blackberry Thornfree-10KG



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<i>Origin</i>	Serbia, Bulgaria	<i>Style</i>	Whole, IQF, Cultivated
<i>Variety</i>	thornfree, black satin	<i>Size</i>	170-300 PCS/KG
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	24 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	153,700 kJ
Crustaceans	-	Energy	36,500 kcal
Eggs	-	Fat	0,200 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	5,100 g
Soybeans	-	Sugars	5,100 g
Milk	-	Fibers	3,100 g
Nuts	-	Proteins	0,900 g
Celery	-	Salt	0,005 g
Mustard	-	Sodium	2,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces #in-pack# min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel
Temperature checks	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)
Weight Control Checks	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"

Declaration	
blackberries	

Composition			
Composition Code	Description	Country of origin	Amount

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Composition			
Composition Code	Description	Country of origin	Amount
	BLACKBERRIES		

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PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Clumps: More than 3 berries welded together which cannot be separated	/5000G	M%	0	0	5
Colour physical	Colour physical: Any berries with a non-deep black typical colour, more deep red	/1000G	M%	0	0	20
Count per kg	Count per kg: Count of 1000g frozen berries taken at random	/1000G	PC	170	0	300
Damage	Damage: Any incomplete broken berries or crushed berries	/1000G	M%	0	0	5
Driploss	3h@20°C	/1000G	M%	0	0	10
EVM Juice	EVM Juice: Any frozen lumps of pulped fruit and/or juice	/5000G	M%	0	0	0.30
EVM Major	EVM Major: Any harmless vegetable material from the product plant defined as below,,,,,,,,, Pieces greater than 10mm in the largest dimension,,,,,,,,,	/5000G	PC	0	0	0
EVM Minor	EVM Minor: Any harmless vegetable material from the product plant defined as below,,,,,,,,, Pieces less than 10mm in the largest dimension,,,,,,,,,	/5000G	PC	0	0	4
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the product plant	/5000G	PC	0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/5000G	PC	0	0	0
Insect damage	Insect damage: Insect damage	/1000G	PC	0	0	1
Mould	Mould: Presence of moulds, checked visually	/1000G	M%	0	0	0.50
Over Size	Over Size: > 25 mm	/1000G	M%	0	0	10
Over ripe	Over ripe: Over ripe fruit	/1000G	PC	0	0	5
Target size	20-25 mm	/1000G	%	0	70	0
Total Blemish	Total Blemish: Any berries showing blemish of any kind (includes Shrivelled)	/1000G	PC	0	0	2
Under Size	Under Size: <20 mm	/1000G	M%	0	0	20
Under ripe	Under ripe: Any under-ripe or immature berries, green to lightly red	/1000G	M%	0	0	4

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh ripe colour typical of the variety.			0	OK/NOK	0

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Flavour	Flavour: Good fresh characteristic of the product. No spoilt or #off #musty taints or flavours			0	OK/NOK	0
Odour	Odour: Fresh typical of fresh Blackberries, no stale, #off# of musty odours			0	OK/NOK	0
Texture	Texture: Uniform typical of fresh ripe fruit.			0	OK/NOK	0

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
E.coli		CFU/G		0	10	100
Listeria mono.		CFU(25)G		0	0	0
Salmonella		CFU/25G		0	0	0
Total Plate Count		CFU/G		0	100000	1000000
Yeast and Moulds		CFU/G		0	1000	10000

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Brix				9	0	0