

<i>Origin</i>	Turkey	<i>Style</i>	Pitted
<i>Variety</i>	gilli, burlat	<i>Size</i>	250-300 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	228,400 kJ
Crustaceans	-	Energy	53,800 kcal
Eggs	-	Fat	0,000 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	11,500 g
Soybeans	-	Sugars	11,500 g
Milk	-	Fibers	0,900 g
Nuts	-	Proteins	0,900 g
Celery	-	Salt	0,003 g
Mustard	-	Sodium	1,000 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
sweet cherries

Composition			
Composition Code	Description	Country of origin	Amount

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	SWEET CHERRIES		

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Broken	Broken: Any incomplete broken or crushed fruit	/1000G	M%	0	0	5
Clumps	Clumps: More than 3 fruits welded together which cannot be separated	/10000G	M%	0	0	1.50
Count per kg	Count per kg: Count of 1,000 grams of frozen cherries taken at random	/1000G	PC	250	0	300
Driploss			%	0	0	20
EVM Juice	EVM Juice: Any frozen lumps of pulped fruit and/or juice	/10000G	M%	0	0	0.50
EVM Major	EVM Major: Any harmless vegetable material from the product plant defined as below,,,,,,,,, Pieces greater than 10mm in the largest dimension,,,,,,,,,	/10000G		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,,,,,,,,,	/10000G	PC	0	0	10
EVM Stalks	EVM Stalks: Any stalk or pieces of stalk of any dimension	/10000G	PC	0	0	2
EVM Stone parts	EVM Stone parts: Any broken fragments of pits within the fruit or loose	/1000G	PC	0	0	0.08
EVM Stones	EVM Stones: Any whole pit remaining in the fruit or loose	/10000G	PC	0	0	2
EVM Total	EVM Total: Total Minor and stalk	/10000G	PC	0	0	6
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the product plant	/10000G		0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/10000G		0	0	0
Over ripe	Over ripe: Any under-ripe or immature fruit or any grossly over-ripe	/1000G	PC	0	0	7
Total Blemish	Total Blemish: Any fruit showing blemish of any kind	/1000G	PC	0	0	2
Under ripe	Under ripe: Any under-ripe or immature fruit or any grossly over-ripe	/1000G	PC	0	0	7

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh colour typical of the variety			0	OK/NOK	0
Flavour	Flavour: Fresh sharp, typical of ripe fruit not weak or watery, no musty or stale/fermented taints.			0	OK/NOK	0
Odour	Odour: Fresh typical of fresh Dark Sweet cherries, no stale, 'off' or musty odours			0	OK/NOK	0

Texture	Texture: Uniform typical of fresh ripe fruit. The skins shall not be tough or leathery.			0	OK/NOK	0
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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				15	0	18