

# RAW MATERIAL SPECIFICATION

Material 1330

## F-Blue grapes-10KG

Date : 27.01.2021

PAGE : 1 / 4



<i>Origin</i>	Peru, Chile	<i>Style</i>	Whole, Seedless, IQF
<i>Variety</i>	Crimson	<i>Size</i>	DIAMETER >15MM
<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	329,300 kJ
Crustaceans	-	Energy	77,700 kcal
Eggs	-	Fat	0,100 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	16,800 g
Soybeans	-	Sugars	16,800 g
Milk	-	Fibers	2,100 g
Nuts	-	Proteins	0,600 g
Celery	-	Salt	0,013 g
Mustard	-	Sodium	5,000 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	
blue grapes	

Composition			
Composition Code	Description	Country of origin	Amount

# RAW MATERIAL SPECIFICATION



Material 1330

## F-Blue grapes-10KG

Date : 27.01.2021

PAGE : 2 / 4

Composition			
Composition Code	Description	Country of origin	Amount
	GRAPES		

# RAW MATERIAL SPECIFICATION

Material 1330

## F-Blue grapes-10KG

Date : 27.01.2021

PAGE : 3 / 4



### PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Broken	Broken: Any incomplete, broken or crushed fruits (damaged)	/500G	M%	0	0	5
Clumps	Clumps: More than 3 fruits welded together which cannot be separated	/1000G	M%	0	0	1
Colour physical	Colour physical: Any fruit which is rose colour for more than 40% or more of its surface or greenish grapes	/500G	M%	0	0	5
Diameter	Diameter: Grapes >15mm diameter (equatorial)	/1000G	M%	97	0	0
EVM Major	EVM Major: Pieces greater than 10mm in the largest dimension	/1000G	PC	0	0	0
EVM Minor	EVM Minor: Pieces less than 10mm in the largest dimension	/1000G	PC	0	0	5
EVM Seeds	EVM Seeds: Any grape with seeds or pips	/1000G	PC	0	0	0
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the product plant	/1000G	PC	0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/1000G	PC	0	0	0
Over ripe	Over ripe: Any over ripe or too mature fruit	/500G	M%	0	0	5
Splitted skin	Splitted skin: Any grape with splitted skin for more than 1/3 of its circumference + mechanically damaged fruit	/500G	M%	0	0	5
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	/500G	PC	0	0	5

### ORGANOLEPTIC CHARACTERISTICS

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

### MICROBIOLOGICAL CHARACTERISTICS

# RAW MATERIAL SPECIFICATION

Material 1330

## F-Blue grapes-10KG

Date : 27.01.2021

PAGE : 4 / 4



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				17	0	0