

RAW MATERIAL SPECIFICATION

Material 1347



F-Raspberries Whole&Broken-20/80-10KG

Date : 03.11.2020

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<i>Origin</i>	Serbia, Poland	<i>Style</i>	Natural whole & broken, IQF
<i>Variety</i>	williamette / polana	<i>Size</i>	20/80
<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	188,310 kJ
Crustaceans	-	Energy	45,060 kcal
Eggs	-	Fat	0,300 g
Fish	-	Saturated Fatty Acids	0,021 g
Peanuts	-	Carbohydrates	4,250 g
Soybeans	-	Sugars	4,250 g
Milk	-	Fibers	6,700 g
Nuts	-	Proteins	1,400 g
Celery	-	Salt	0,009 g
Mustard	-	Sodium	3,450 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	
raspberries	

Composition			
Composition Code	Description	Country of origin	Amount

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Composition			
Composition Code	Description	Country of origin	Amount
	RASPBERRIES	Serbia, Poland	100%

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PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Broken	Broken: Percentual amount of crumble and broken berries, which is every raspberry smaller than 3/4 of a berry	/2.5KG	M%	0	0	80
Clumps	Clumps: More than 5 berries welded together which cannot be separated	/2.5KG	M%	0	0	5
Colour physical	Colour physical: Any berries of conspicuously different colour to majority of sample	/2.5KG	M%	0	0	5
EVM Juice	EVM Juice: Any lumps of pulp and /or juice frozen together	/2.5KG	M%	0	0	0.30
EVM Major	EVM Major: Any harmless vegetable material from the product plant defined as below: pieces greater than 1cm ²	/2.5KG	PC	0	0	1
EVM Minor	EVM Minor: Any harmless vegetable material from the product plant defined as below: pieces less than 1cm ²	/2.5KG	PC	0	0	5
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the product plant	/2.5KG		0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/2.5KG		0	0	0
Insect damage	Insect damage: Presence of insects or insect damage	/2.5KG		0	0	0
Mould	Mould: Presence of mould which covers more than 3 segments	/2.5KG	M%	0	0	0.50
Total Blemish	Total Blemish: Any fruit showing blemish of any kind (dried, sunburn,#)	/2.5KG	PC	0	0	10
Under ripe	Under ripe: Any under-ripe or immature berries	/2.5KG	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			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 Raspberries, 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
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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				8	0	14