

# RAW MATERIAL SPECIFICATION

Material 1486

## F-Strawberry

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<i>Origin</i>	Turkey, Peru, Morocco	<i>Style</i>	Whole, IQF
<i>Variety</i>	fragaria sp. (Camarossa)	<i>Size</i>	20/35 MM CALIBRATED
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (Algemeen)	<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>Rq shelf life deliv</i>	1 months
<i>Other contam</i>	Cfr EC & Ind.Country legislation	<i>Min. rem. shelf</i>	

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	123,000 kJ
Crustaceans	-	Energy	29,000 kcal
Eggs	-	Fat	0,000 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	5,100 g
Soybeans	-	Sugars	5,100 g
Milk	-	Fibers	1,100 g
Nuts	-	Proteins	0,700 g
Celery	-	Salt	0,008 g
Mustard	-	Sodium	3,000 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	
strawberries	

Composition			
Composition Code	Description	Country of origin	Amount

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Composition			
Composition Code	Description	Country of origin	Amount
	STRAWBERRIES		

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## PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Clumps: Five or more pieces welded together which cannot be separated without damage	/1000G	M%	0	0	5
Diameter	Diameter: Fruit size measured on the extreme diagonal diameter	/1000G	M%	0	0	10
Driploss	Driploss: Loss of juice after thawing the covered product at 20°C.	/1000G	M%	0	0	10
EVM Calyx	EVM Calyx: Any harmless vegetable material from the product plant	/1000G	M%	0	0	2
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the parent plant	/1000G	PC	0	0	1
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/1000G		0	0	0
Iced	Iced: Product partly covered by ice	/1000G	M%	0	0	10
Insect damage	Insect damage: Berries affected by insects	/1000G		0	0	0
Malformed/Bad shape	Malformed/Bad shape: Berries without typical shape, partly hard inside	/1000G	PC	0	0	10
Mould	Mould: Rotten and Mouldy fruit (4)	/1000G	M%	0	0	2
Over ripe	Over ripe: Deep colour, bad structure after thawing, good taste and flavour	/1000G	M%	0	0	10
Squashed/crushed	Squashed/crushed: Berries crushed to pieces (2)	/1000G	M%	0	0	3
Under mature	Under mature: Partly white, partly green or very light red fruit (3)	/1000G	M%	0	0	4

## ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh deep red typical of the variety			0	OK/NOK	0
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 the product no #off# or sour taints			0	OK/NOK	0
Texture	Texture: Good uniformly tender without tough fibrous or hard pieces.			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	10
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				7	0	0