

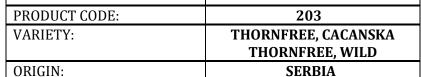
PRODUCT SPECIFICATION

SPECIFICATION CODE

AB-SGP -203-01

1. **IDENTIFICATION DATA**

PRODUCT NAME: DEEP FROZEN BLACKBERRY
BLOCK





ORGANOLEPTIC ANALYSIS-SENSORY ANALYSIS 2. SIZE/VALUE No. **CHARACTERISTIC** PHYSICAL MIXTURE OF BLOCK FRUIT AND FRUIT BLOCK 1. **APPEARANCE PARTICLES** BLACK AND RED, FRUIT MAY DISPLAY MINOR DRUPELET 2. COLOUR IMPERFECTIONS, DUE TO MECHANICAL DAMAGE 3. OF THE RIPE FRUIT **AROMA FLAVOUR** TYPICAL OF BLACKBERRY 4. 3. PHYSICAL CHARACTERISTICS No. **CHARACTERISTIC** VALUE/SAMPLE 2,5kg **CALIBRATION ABSENT** 1. BRIX MIN. 11 (measured at 20°) 2. 3. % OF MOULDY FRUIT MAX. 10% % OF VEGETATIVE 4. ALLOWED, 10 pcs/2.5kg PRESENCE % OF OTHER MATTER 5. (wood, plastic, insects, **ABSENT** glass, soil)

4. MICROBIOLOGICAL CHARACTERISTICS

Microbiological characteristics have been defined in more detail in **Annex 1**

5. CHEMICAL CHARACTERISTICS-PESTICIDES

Chemical characteristics have been defined in more detail in **Annex 2**

6. CHEMICAL CHARACTERISTICS-HEAVY METALS

Chemical characteristics have been defined in more detail in ${\bf Annex}~{\bf 3}$

7. PRODUCTION PROCESS CONTROL

ISSUE CODE	DATE	PREPARED BY	APPROVED BY
Previous issue: None		Snežana Petrović	Dragan Vujović
Issue: A	June 2015		



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Performed according to the HACCP plan, with the presence of metal detectors with etalons of								
			Ferrous),	3.5mm (Stainless Steel). The	product is st	tored at a		
	perature of -18°C to	-22 C.	(List of					
_	redients, additives, rgens:		(LISU OI	(List of allergens) Annex 4				
GM			The nr	oduct is not produced from a	enetically m	odified		
divid	,		The product is not produced from genetically modified organisms					
Ioni	sation		The product has not undergone any ionising radiation					
Radioactivity				Upon the user's request:				
			Eur limit Cs134 and Cs137 = max 600Bq/kg (EC) 733/2008					
			Ser lim	it Cs134 and Cs137 = max12	50Bq/kg Rul	le. 86/2011		
8.				PACKING				
No	ТҮРЕ	PACK	AGING	DIMENSIONS IN mm	WEIGHT	WEIGHT-		
					-net	gross		
1.	POLYETHYLENE BAGS	14/1		380x(2x150)x700x0.03	14 kg	14.030 kg		
2.	CARTON	K-240		380x280x240	14 kg	14.530 kg		
3.	EUR, EPAL pallets			1200x800				
Storage in cold store			The goods are stacked in frame pallets, 4 -6 pallets in height. The goods may be kept on Euro pallets if the cold store has sufficient space available or has storage racks. Storage temperature: minimum of -18°C to -20°C					
Storage in sales facilities		The goods should be kept refrigerated at -18°C						
	Client storage		-					
	Product shelf life:		When kept at -18°C, 24 months from the packing date					
		 Truck transport, closed with refrigerating devices Transport temperature, a minimum of -18°C 						
Transport and handling			Transport temperature, a minimum of 10 c Transport time unlimited					
			Fragile goods-do not throw and overturn					
Intended use				The product is used a raw material for further processing in				
	food industry. Typically in hot processing for juices and jams.							
•			• P	Product name	• Stor	rage conditions		
Declaration data according		• N	1.00 11 018.10		Storage conditionsLot number			
to								
	client instructions	:	• 0	Country of origin	ь Бүй	N codo		
		EAN codeUse by						
Instructions for use:		According to the appropriate technological process during						
		processing.						
A	dditional informat	ion	-					

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Previous issue: None		Snežana Petrović	Dragan Vujović
Issue: A	June 2015		