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|  | PRODUCT SPECIFICATION | SPECIFICATION CODE |
| | | AB-SGP -102-02 |

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| 1. | IDENTIFICATION DATA | |
| PRODUCT NAME: | DEEP FROZEN ROLEND RASPBERRY |  |
| PRODUCT CODE: | 102 | |
| VARIETY: | MEEKER | |
| ORIGIN: | SERBIA | |
| 2. | ORGANOLEPTIC ANALYSIS-SENSORY ANALYSIS | |
| No. | CHARACTERISTIC | SIZE/VALUE |
| 1. | SHAPE | HEALTHY, WHOLE, INDIVIDUAL FRUIT, APPROXIMATELY ROUND SHAPE WITH A CLEAR VISIBLE HOLE ON FRUIT BASE |
| 2. | APPEARANCE | FREE FROM UNPIGMENTED, DAMAGED AND SQUASHED FRUIT |
| 3. | COLOUR | PINK RED TO RED |
| 4. | AROMA | OF THE RIPE FRUIT |
| 5. | FLAVOUR | TYPICAL OF MEEKER RASPBERRY |
| 3. | PHYSICAL CHARACTERISTICS | |
| No. | CHARACTERISTIC | VALUE/SAMPLE 2,5kg |
| 1. | CALIBRATION | 18-20mm and MAX. 10% below 18mm |
| 2. | BRIX | 10°-12° (measured at 20°) |
| 3. | % OF CRUMBLE AND BROKEN FRUIT | Up to the maximum of 5% in net weight (In case the customer requires otherwise, his/her criteria and/or specifications are followed) |
| 4. | % OF MOULDY FRUIT | ABSENT |
| 5. | % OF VEGETATIVE PRESENCE | ABSENT |
| 6. | % OF OTHER MATTER (wood, plastic, insects, glass, soil) | ABSENT |
| 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 | | |

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| Previous issue: None | | Snežana Petrović | Dragan Vujović |
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6. CHEMICAL CHARACTERISTICS-HEAVY METALS

Chemical characteristics have been defined in more detail in **Annex 3**

7. PRODUCTION PROCESS CONTROL

Performed according to the HACCP plan, with the presence of metal detectors with etalons of 2.5mm (Ferrous), 3.0mm (Not Ferrous), 3.5mm (Stainless Steel). The product is stored at a temperature of -18°C to -22°C.

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| Ingredients, additives, allergens: | (List of allergens) Annex 4 |
| GMO | The product is not produced from genetically modified organisms |
| Ionisation | 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 limit Cs134 and Cs137 = max1250Bq/kg Rule. 86/2011 |

8. PACKING

| No. | TYPE | PACKAGING | DIMENSIONS IN mm | WEIGHT-net | WEIGHT-gross |
|-----|-------------------|---------------------------------|---|-----------------------------|--------------------------------------|
| 1. | POLYETHYLENE BAGS | 0.5/1, 0.75/1, 1/1, 2.5/1, 10/1 | 277x197x0.75 252x245x0.75 250x350x0.06 305x460x0.05 | 0.5kg, 0.75kg, 1 and 2.5 kg | 0.510kg, 0.760kg, 1.012 and 2.514 kg |
| 2. | CARTON | K-145, K-150 K-200, K-240 | 380x280x145 380x280x150 380x250x150 380x280x200 380x280x240 | 4.5; 5; 7.5 and 10 kg | 4.550 and 7.550, 5.480 and 10.550 kg |
| 3. | EUR, EPAL pallets | | 1200x800 | | |

Note: The product is packed into the packing – bags and boxes. The boxes are affixed to tape, carefully mounted onto the euro pallet, marked clearly and visibly labelled and wrapped with stretch film. If required by the customers, the packing may be in a form of small bags and small boxes. The small boxes are packed into the packages and mounted afterwards onto the euro pallet and eventually wrapped with stretch film.

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| 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 -22°C |
| Storage in sales facilities | The goods should be kept refrigerated at -18°C |
| Client storage | The goods should be kept refrigerated at -18°C |
| Product shelf life: | When kept at -18°C, 24 months from the packing date |
| Transport and handling | <ul style="list-style-type: none"> Truck transport, closed with refrigerating devices |

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| | <ul style="list-style-type: none"> • Transport temperature, a minimum of -18°C • Transport time unlimited • Fragile goods-do not throw and overturn |
| Intended use | For a wide scope of consumers. The product is not intended for persons allergic to berry fruit |
| Declaration data according to client instructions: | <ul style="list-style-type: none"> <li style="width: 50%;">• Product name <li style="width: 50%;">• Storage conditions <li style="width: 50%;">• Net weight <li style="width: 50%;">• Lot number <li style="width: 50%;">• Country of origin <li style="width: 50%;">• EAN code <li style="width: 50%;">• Use by |
| Instructions for use: | Prior to use, the raspberry should be thawed and it may be consumed without any prior preparation. Once defrosted, do not freeze the raspberry again. Prior to serving, and during use, the product should not be kept out at a temperature above 20°C for an extended period of time. |
| Additional information | The product is not high in calories and does not cause body weight increase with consumers. |

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