


	PRODUCT SPECIFICATION	SPECIFICATION CODE
		AB-SGP -202-01

1.	IDENTIFICATION DATA		
PRODUCT NAME:		DEEP FROZEN BLACKBERRY CONFITURE	
PRODUCT CODE:		202	
VARIETY:		THORNFREE,CACANSKA THORNFREE, AND WILD	
ORIGIN:		SERBIA	
2.	ORGANOLEPTIC ANALYSIS-SENSORY ANALYSIS		
No.	CHARACTERISTIC	SIZE/VALUE	
1.	SHAPE	HEALTHY, WHOLE, INDIVIDUAL FRUIT, SHAPE TYPICAL OF THE VARIETY	
2.	APPEARANCE	FREE FROM UNPIGMENTED AND SQUASHED FRUIT	
3.	COLOUR	BLACK COLOUR, WITH A MAXIMUM OF 20%RED-"RUBIN" FRUITS	
4.	AROMA	OF THE RIPE FRUIT	
5.	FLAVOUR	TYPICAL OF BLACKBERRY	
3.	PHYSICAL CHARACTERISTICS		
No.	CHARACTERISTIC	VALUE/SAMPLE 2,5kg	
1.	CALIBRATION	ABSENT	
2.	BRX	11-15° (measured at 20°)	
3.	% OF BLOCK AND BROKEN FRUIT	ABSENT	
4.	% OF MOULDY FRUIT	ABSENT	
5.	% OF VEGETATIVE PRESENCE	2 pcs/10 kg	
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			
6. CHEMICAL CHARACTERISTICS-HEAVY METALS			
ISSUE CODE	DATE	PREPARED BY	APPROVED BY
Previous issue: None		Snežana Petrović	Dragan Vujović
Issue: A	June 2015		

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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.					
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	12/1,13/1,14/1	380x(2x150)x700x0.03	12,13kg,14 kg	12.030,13.030,14.030 kg.
2.	CARTON	K-240	380x280x240	12,13kg,14 kg	12.530,13.530,14.530 kg
Note: Blackberry confiture may be packed in a form of small bags or boxes, if required by the customers					
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 min. -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 • 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		<ul style="list-style-type: none"> • Product name 			
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to client instructions:	<ul style="list-style-type: none"> • Net weight • Country of origin • Use by 	<ul style="list-style-type: none"> • Storage conditions • Lot number • EAN code
Instructions for use:	<p>Prior to use, the blackberry should be thawed and it may be consumed without any prior preparation. Once defrosted, do not freeze the blackberry 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.</p>	
Additional information	<p>The product is not high in calories and does not cause body weight increase with consumers.</p>	

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