

ORIGIN:

PRODUCT SPECIFICATION

SPECIFICATION CODE

AB-SGP -301-01

1.		IDENTIFICATION DATA	
PRODUCT NAM	М Е:	DF PLUM MANUALLY HALVED PITTED	
PRODUCT CODE:		301	
VARIETY:		Stanley, Cacak Beauty, Cacak Rich, Pozegaca	

SERBIA

2.	ORGANOLEPTIC ANALYSIS-SENSORY ANALYSIS			
	CHARACTERISTIC SIZE/VALUE			
No.				
1.	Colour	Fruit skin blue-violet, fruit pulp yellow-green coloured		
2.	Aroma	Typical of fresh frozen plum		
3.	Flavour	Typical of fresh frozen plum, free from off flavours or odours		
	Appearance	Fruit halves are clean, machine or manually halved		
4.		lengthwise, undeformed or torn, relatively identical in terms		
		of colour and shape, not overripe or green, of firm texture		
5.	Blocks	5%/0.5kg		
6.	Foreign matter	0 pcs/0.5 kg		
7.	Foreign matter of animal	0 pcs/0.5 kg		
	origin			
8.	Foreign vegetative	1 pcs/0.5 kg		
	matter			
9.	Unripe fruit	2 pcs/0.5 kg		
10.	Mouldy fruit	0 pcs/0.5 kg		
11.	Major damage	4 pcs/0.5 kg		
12.	Minor damage	10 pcs/0.5 kg		
13.	Squashed fruit	10 pcs/0.5 kg		
14.	Whole fruit/crumbled	95%/0.5 kg		
15.	Fruit with stems	2 pcs/0.5 kg		

3. MICROBIOLOGICAL CHARACTERISTICS

Microbiological characteristics have been defined in more detail in ${\bf Annex}~{\bf 1}$

4. CHEMICAL CHARACTERISTICS-PESTICIDES

Chemical characteristics have been defined in more detail in $\bf Annex~2$

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



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5. Cl	5. CHEMICAL CHARACTERISTICS-HEAVY METALS						
Chei	mical characteristic	s have bee	en define	d in more detail in An	nex 3		
	Chemical characteristics have been defined in more detail in Annex 3 6. PRODUCTION PROCESS CONTROL						
Perf	ormed according to	the HACC	CP plan, v	vith the presence of m	etal detectors w	ith etalons of	
			rrous), 3	.5mm (Stainless Steel)). The product is	stored at a	
_	perature of -18°C to						
)	edients, additives,	allergens:		f allergens) Annex 4			
GMC)		_	oduct is not produced	l from geneticall	y modified	
			organi				
	sation			oduct has not underg	one any ionising	radiation	
Radi	ioactivity			the user's request:	600D //	(EQ) EQQ (QQQQ	
				nit Cs134 and Cs137 =	., .		
7.			Ser III	nit Cs134 and Cs137 = PACKING	max1720Rd/kg	, Kuie. 86/2011	
7.				FAUNING			
No.	ТҮРЕ	PACKAGI	NG	DIMENSIONS IN	WEIGHT-net	WEIGHT-	
				mm		gross	
1.	PE	POLYETH		305x460x0.05	2.5 kg, 14 kg	2.530 kg,	
		BAGS		400x(2x145)x700		14.030 kg	
2.	CARTON	K-240		385x280x245	10 kg, 14 kg	10.550 kg,	
						14.550 kg	
3.	EUR, EPAL			1200x800			
	pallets	1					
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: -18°C.				
St	torage in sales fac	ilities	The goods should be kept refrigerated at -18°C				
	Client storage		The goods should be kept refrigerated at -18°C				
	Product shelf li		When kept at -18°C, 24 months from the packing date				
•							
Transport and handling			Transport temperature, a minimum of -18°C				
			Transport time unlimited				
			Fragile goods-do not throw and overturn				
intended like			For a wide scope of consumers. The product is not intended				
			for persons allergic to nut fruit				
		•	Product name	• C+	orago conditions		
Declaration data according to			Net weight			orage conditions	
			 Lot number 		t number		
client instructions:		Country of originEAN code		AN code			
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	rious issue: None			Snežana Petrović	Dragan V		
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	Use by
Instructions for use:	Prior to use, the plums should be thawed and they may be consumed without any prior preparation. Once defrosted, do not freeze the plums 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 weight increase with consumers.	

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