



TECHNICAL SHEET Fruit Raspberries 5x1Kg Pin

1. Product description

• Latin name	<i>Rubus ideaus L. (var. Willamette, Polka, Polana)</i>																
• General description	These raspberries have been made from sound and fresh raspberries, from which the stalk has been removed and individually quick frozen.																
• Origin	RS * The availability is subject to seasonal crop conditions.																
• Production period	September																
• Available packsizes	<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th>Article N°</th> <th></th> <th>Article N°</th> <th></th> <th>Article N°</th> <th></th> <th>Article N°</th> <th></th> </tr> </thead> <tbody> <tr> <td>11214</td> <td>5x1kg Pin</td> <td></td> <td></td> <td></td> <td>54116832030 25</td> <td></td> <td>54116832210 50</td> </tr> </tbody> </table>	Article N°		Article N°		Article N°		Article N°		11214	5x1kg Pin				54116832030 25		54116832210 50
Article N°		Article N°		Article N°		Article N°											
11214	5x1kg Pin				54116832030 25		54116832210 50										
• Shelf life	30 months at -18°C or lower. Never re-freeze a thawed product.																

2. Technical characteristics

• Composition	- ingredients: 100% raspberries - additives: none - allergens: none (cfr European legislation)
• Quality description	- typical red colour - sweet taste - > 90 % whole - Brix: min 8.5

3. Nutritional value

	per 100 g	RI*	RI/100g		per 100 g	RI*	RI/100g
Energy (kJ)	167			of wich sugars (g)	4,6	90	5,11
Energy (kcal)	41	2000	2,05	Fibre (g)	6,8	25	27,2
Fat (g)	0,3	70	0,43	Protein (g)	1,4	50	2,8
<small>of wich saturated fatty acids (g)</small>	0	20	0	Sodium (mg)	3	2400	0,12
Carbohydrate (g)	4,6	260	1,77	Salt (mg)	7,5		

* Reference intake of an average adult (8400 kJ / 2000 kcal)

4. Quality control

• General description	<p>SVM-07 (Microbiological standards)</p> <p>GMO free Ionisation: not applied Allergens: In accordance with the European legislation Residues of heavy metals and pesticides (cfr. European legislation) METHOD OF PREPARATION At room temperature: place the desired amount of fruit in a bowl and let it thaw for max. 2-4 hours. In the refrigerator at 7°C max.: Defrost 6 to 24 h. In the microwave: place 250g into a microwaveable tray on defrosting mode (250W) and cover. Defrost for 5-6 minutes and stirring regularly. Drain and consume immediately. All appliances vary. These are guidelines only. Check the food before consuming. Foreign material : Greenyard objective is 0/kg and even though we have highly specialised vegetable cleaning lines and the latest optical sorters, something may occasionally slip through. The final client is obliged to inspect the merchandise before processing their products.</p>
------------------------------	--

All our company certificates can be found on our website www.greenyard.group/divisions/frozen/quality-and-sustainability/quality-certificates