



TECHNICAL SHEET STRAWBERRIES 5X1KG PIN

1. Product description

• Latin name	Fragaria sp.																
• General description	These strawberries have been made from sound and fresh strawberries, from which the stalk and calyx have been removed. They have been washed thoroughly and individually quick frozen.																
• Origin	EG, ES, MA, PL, UA * The availability is subject to seasonal crop conditions.																
• Production period	December - February																
• Available packsizes	<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 15%;">Article N°</th> <th style="width: 15%;">5x1kg Pin</th> <th style="width: 15%;">Article N°</th> <th style="width: 15%;">5x1kg Pin 99</th> <th style="width: 15%;">Article N°</th> <th style="width: 15%;">54116832010 69</th> <th style="width: 15%;">Article N°</th> <th style="width: 15%;">54116832210 43</th> </tr> </thead> <tbody> <tr> <td>11212</td> <td></td> <td>23357</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>	Article N°	5x1kg Pin	Article N°	5x1kg Pin 99	Article N°	54116832010 69	Article N°	54116832210 43	11212		23357					
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• Shelf life	30 months at -18°C or lower. Never re-freeze a thawed product.																

2. Technical characteristics

• Composition	<ul style="list-style-type: none"> - ingredients: 100% strawberries - additives: none - allergens: none (cfr European legislation)
• Quality description	<ul style="list-style-type: none"> - uncalibrated - typical red colour (up to the center) - sweet taste : brix min. 6, pH 3,1 -3,5

3. Nutritional value

	per 100 g	RI*	RI/100g		per 100 g	RI*	RI/100g
Energy (kJ)	137			of wich sugars (g)	2	90	2,22
Energy (kcal)	33	2000	1,65	Fibre (g)	2,3	25	9,2
Fat (g)	0,1	70	0,14	Protein (g)	0,8	50	1,6
<small>of wich saturated fatty acids (g)</small>	0	20	0	Sodium (mg)	6	2400	0,25
Carbohydrate (g)	6	260	2,31	Salt (mg)	15		

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