



PRODUCT SPECIFICATION


STRAW140

Product	DF Strawberries I class
Origin	Serbia
Variety	Senga Sengana, Mix (Clery,Alba,Joly...)

Page 1 of 2

Composition	Description	Percentage
	Strawberry, Fragaria	100%
Physical Quality	Description	
Size	15 – 25 mm / 25 – 35 mm / over 35 mm / uncalibrated	
Number	Number of berries in 1kg	70+/- 20 pcs
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	None
Foreign E V M	Any non-toxic vegetable material not originating from the product plant	None
E V M	Any harmless vegetable material from the product plant defined as below	
Minor	Pieces smaller than 1 cm ²	Max 2 in 1kg
Major	Pieces greater than 1 cm ²	None
Blocked	Group of berries welded together	Max 1/1kg
Insects, worms	Any insect or piece of insect hard to sort out	Max 1/1 ton
Foreign bodies (non organic)	Soil, sand, stones, clay	Absence
Overripe fruits, dehydrated, oxidized	Max 2%	
Deformed and Damaged	Any berries that are deformed in shape or crushed/broken	Max 2/1kg
Ice	Presence of Ice on strawberry surface	Max 0,5/1kg
Immature	Min 1/3 of surface	Max 0,5/1kg
Sunburnt product	Any berries showing white grey aspect due to sunburn	Max 0,5/1kg
Rotten or moldy fruit	absence	
Organoleptic Quality	Description	
Color	Uniform fresh ripe fruit color typical for the variety	
Odor	Fresh typical for fresh, not stale, absence of musty odors	
Flavor	Fresh sharp, typical for ripe fruit.	
Texture	Uniform typical of fresh ripe fruit.	
Chemical Quality	Description	
Brix @ 20°C	7-12	
Packaging Type	Description	
Bags	250g/1, 300g/1, 350g/1, 500g/1, 1000g/1, 2500g/1, 10kg/1	
Carton	K-240 (10kg), K-145 (5kg), K-160	
Pallet EUR, EPAL	1200x800, 1200x1000	
Presentation	Correct size of the product, clean, undamaged, including the pallet. Fits the pallet. Blue adhesive tape.	
Markings	Large, clear & fully legible. Shall include: title, weight, production/lot code, shelf life, producer name & address	
Production Control	Description	
IFS&BRC Food / HACCP	IFS&BRC Food / HACCP plan implemented	
Metal Detection	Metal detector Bizerba - sensitivity: min 1.5 mm Fe, 2 mm NonFe & 2.5 mm stainless steel Metal detector Cassel Shark - sensitivity: min 2.5 mm Fe, 3 mm NonFe & 3.5 mm stainless steel	
Temperature Checks	Final packed product temperature not to be warmer than -18°C (frozen)	
Weight Control Checks	No under weights to be packed. None < nominal weight or, if applicable conforms to metrological weight "e"	
Shelf life and Storage	Description	
Shelf life	24 months at -18°C	
Storage in the cold storage facility	The goods are stacked into the palette frame with 4-6 palettes in height. The storage temperature is -18°C	
Storage in the sales / consumers facilities	The goods are to be stored frozen at -18°C	

Edition: A	Edition date:	Previous edition:	Made by:	Approved by:
Changes: 4	01/10/2020	01/10/2019	Agronomist: Biljana Radović	General manager: Milan Pavlović

	PRODUCT SPECIFICATION		STRAW140 Page 2 of 2
	Product	DF Strawberries I class	
	Origin	Serbia	
	Variety	Senga Sengana, Mix (Clery,Alba,Joly...)	

<i>Microbiological and chemical characteristics</i>	<i>Description</i>
Microbiological Standards	Microbiological characteristics are defined in detail in Annex 1
Chemical characteristics - pesticides	The chemical characteristics are defined in detail in Annex 2
Chemical characteristics - heavy metals	The chemical characteristics are defined in detail in Annex 3
<i>Other characteristics</i>	<i>Description</i>
Ingredients, additives, allergens:	None. The list of allergens is given in Annex 4
GMO:	The product does not originate from genetically modified organisms.
Ionization:	The product has not undergone any ionizing radiation.
Radioactivity:	Radioactivity is defined in detail in Annex 5
Intended use:	For a wide range of consumers. The product is not intended for persons allergic to berry fruits.
Instruction for use:	Prior to use, thaw the raspberry and it may be used without any additional preparation. Repeated freezing of the thawed product is not recommending . Before serving and when consuming, it not advisable to keep the thawed product at temperatures above 20°C
Special notes:	This is not a high-calorie product and does not cause weight gaining with consumers.

Edition: A	Edition date:	Previous edition:	Made by:	Approved by:
Changes: 4	01/10/2020	01/10/2019	Agronomist: Biljana Radović	General manager: Milan Pavlović