


PRODUCT SPECIFICATION

Blackberry frozen Class A

General product information			
Botanical name:	Rubus fruticosus L.	Ingredients:	100% Blackberry, whole
Variety:	-	Quality:	Class A
Origin:	Ukraine	Diameter:	uncalibration
Product description:	Frozen blackberry, not iced or rimy, without agglomerations. Produced from ripe, healthy fruits, ready for consumption. Free from animal damages, diseases, affection of mould, decay and mineral contamination. Tested Metal detected - Fe.-2.0mm, Non-Fe.-2,5 mm, SS-3.0mm. Optical sorted.		
Sensory characteristics			
Colour of surface:	Typical dark colour		
Taste:	Typical, sweet, mature, aromatic, without foreign flavours		
Odour:	Aromatic, fresh, fruity, without foreign smell		
Texture (frozen state):	Solid, frozen structure		
Texture (after thawing):	Firm to the bite, juicy, not dry		
Size distribution	Size deviation	Methods	
Diameter: uncalibration	-	-	

Defects&Tolerances		
Parameter	Explanation	Tolerances
Physical attributes		
Unripe	Totally green berries and light red	max. 1 %
Damagen mexanically	The content of fruit damaged	max. 3 %
Stalks	Parts of stalks and stems	max. 2 psc. / kg
Blocks/Shaving (2-3pcs)	Frozen block of berries	max. 5 %
Rotten/mold	Brownish, mushy parts; e.g fruit rot, and others	max. 10 psc. / kg
Foreign material from vegetable source		
Leaves	Leaves, fragments of leaves, etc.	max. 10 psc. / kg
Foreign fruits	E.g. fruits from another variety	Must not be contained.
Foreign material from non-vegetable source		
Critical harmful bodies	E.g. Glass, metal, hairs, plastic, wood pieces, mineral stones, soil, sand, etc.	Must not be contained.
Insects or damage from insects	E.g. worms, insect eggs, maggots and other pest animals, e.g.	max. 1 psc. /10 kg

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Chemical parameters		Methods	
Brix [°Brix]		Min. 8	Refractometer
Nutritional information		Microbiology	
Energy per 100g [kJ / kcal]:	180 / 43	Listeria monocytogenes [CFU/1g]	neg. in 25g
Protein [g/100g]:	1,39	Yeasts [CFU/1g]	max. 5,0*10 ⁴
Fat [g/100g]:	0,49	Mold [CFU/1g]	max. 1,0*10 ³
Carbohydrates [g/100g]:	9,61	Coliforms [CFU/g]	neg. in 1g
		Coagulase-pos. staphylococci [CFU/g]	max. 0,1g
		Enterobacteriaceae [CFU/g]	max. 10
		Salmonellae [CFU/g]	neg. in 25g
		Norovirus GI, GII, GIII	not detectable

GMO Statement

The producer hereby certifies that the product does not contain any genetically modified organisms (GMO) in accordance with:

- REGULATION (EC) No 1829/2003 on genetically modified food and feed
- REGULATION (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC

Radioactivity:

< 80 Bq, the fruits complies with EC regulation №737/90

Residues:

Residues of pesticides comply with the applicable European Regulation № 396/2005 and following amendments. Content of contaminants conform European Regulation 1881/2006 and any amendments there of.

Nanotechnologie:

The product must not contain nanoparticles and has not been prepared using nanoparticles.

Allergen Declaration:



The product must not contain any allergens according to Annex II of Regulation (EU) 1169/2011 in its currently relevant version.

The specification is valid until canceled or sent an updated version. Alterations of this specification have to be communicated in writing with Yarofruit L.L.C.

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Transport, Storage, Shelf-life	
Parameter	Requirements
Transport	
Conditions	<ul style="list-style-type: none"> Delivery in a 20t. clean reefer container with a separate temperature recorder
Temperature	<ul style="list-style-type: none"> Min. - 18 °C, by preference -20 °C
Storage	
Conditions	<ul style="list-style-type: none"> Suitable for food storage Dry, clean Cross contaminations with allergens must be excluded at all times
Temperature	<ul style="list-style-type: none"> Deep-frozen at all times min. -18 °, by preference – 20 °C
Self-life	
Duration	<ul style="list-style-type: none"> 24 months from production date

Packaging		
Packaging material	Parameter	Requirements
Paper bags 	<ul style="list-style-type: none"> Quantity: Color: 	<ul style="list-style-type: none"> Min. 25kg Paper packet Closely folded, without any inherent smell
Carton 	<ul style="list-style-type: none"> Quantity: Color: Thickness: 	<ul style="list-style-type: none"> 1 x 10 kg or 2,5 x 4 kg Uniform brown color, unprinted Min. double-wall corrugated cardboard No strapping tape, only sealed with adhesive blue tape
Labeling		
<ul style="list-style-type: none"> producer name and address, product name, grade, country of origin, 	<ul style="list-style-type: none"> net weight, batch number, production date, best before date, 	