



<b>Red currant IQF</b>																			
<b>1. Product description</b>	Washed, sorted, IQF, packed																		
<b>2. Chemical characteristics</b>	Brix: $\geq 11^\circ$ pH: 2,7 – 4,0 Acidity (in citric acid): 2,0 – 3,5 %																		
<b>3. Physical characteristics</b>	Appearance whole, typical, uniform variety: Colour: typical Aroma: typical Taste: typical Consistency: firm  <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Stalks</td> <td>Pcs 1/1kg</td> </tr> <tr> <td></td> <td>Leaves</td> <td>Pcs 1/1 kg</td> </tr> <tr> <td></td> <td>Dried fruits</td> <td>Pcs 5/1 kg</td> </tr> <tr> <td></td> <td>Evm</td> <td>Not permitted</td> </tr> <tr> <td>Animal</td> <td>Insects, worms, larvae</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials			Vegetable	Stalks	Pcs 1/1kg		Leaves	Pcs 1/1 kg		Dried fruits	Pcs 5/1 kg		Evm	Not permitted	Animal	Insects, worms, larvae	Not permitted
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<b>4. Microbiological characteristics</b>	Total plate count: < 50.000 cfu/g Total coliforms: absent Yeasts: < 1.000 cfu/g Moulds: <1.000 cfu/g Salmonella: absent Listeria: absent																		
<b>5. Pesticides and Heavy metals</b>	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European Law (Reg. 396/2005 and Reg 1881/2006 and subsequent amendments).																		
<b>6. Packaging</b>	<i>Primary packaging:</i> coloured bag suitable for food contact without staples or other metallic items, according to Reg 1935/04/EC and subsequent amendments. <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal pallet 80x120cm.																		
<b>7. Net weight</b>	10 – 20 kg- 10kg (4x2,5kg)																		
<b>8. Shelf life</b>	24-30 months after production date																		
<b>9. Transport &amp; Storage</b>	temperature -18°C. Goods must be transported in clean vehicles, without smell and residues of the previous delivery																		
<b>10. Other</b>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO.																		
Rev/ Date																			
03/ 09/01/2018																			