



<b>Strawberries Senga Pure Variety IQF</b>																												
<b>1. Product description</b>	Whole Senga strawberries Pure variety, washed, stalk removal, sorted, IQF, packed.																											
<b>2. Chemical characteristics</b>	Brix:7,5-8,5 pH: 3,20 – 3,80 Acidity (in citric acid): 0,8 – 1,20 %																											
<b>3. Physical characteristics</b>	<p>Appearance: whole, typical, uniform variety Colour: typical Aroma: typical Taste: typical Consistency: firm</p> <table border="1"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>Vegetable</td> <td>Calyx or fragment</td> <td>&lt; 3mm 1pz/ 1kg</td> </tr> <tr> <td></td> <td>Leaves</td> <td>2 / 1kg</td> </tr> <tr> <td></td> <td>Rotten fruits</td> <td>Not permitted</td> </tr> <tr> <td></td> <td>Overripe</td> <td>&lt; 50gr/1kg</td> </tr> <tr> <td></td> <td>Under ripe</td> <td>&lt; 10gr/1kg</td> </tr> <tr> <td></td> <td>Deformed fruits</td> <td>&lt; 10gr/1kg</td> </tr> <tr> <td>Animal</td> <td>Insects, worms, larvae</td> <td>Not permitted</td> </tr> <tr> <td>Other</td> <td>Wood, earth, straw</td> <td>Not permitted</td> </tr> </tbody> </table>	Foreign materials			Vegetable	Calyx or fragment	< 3mm 1pz/ 1kg		Leaves	2 / 1kg		Rotten fruits	Not permitted		Overripe	< 50gr/1kg		Under ripe	< 10gr/1kg		Deformed fruits	< 10gr/1kg	Animal	Insects, worms, larvae	Not permitted	Other	Wood, earth, straw	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> plastic blue 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 80x120 cm.																											
<b>7. Net weight</b>	10 kg– 25 kg- 10kg (4pzx2,5kg)																											
<b>8. Shelf life</b>	24 months after production date																											
<b>9. Transport &amp; Storage</b>	temperature -18°C.																											
<b>10. Other</b>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free																											
<b>Rev / Date</b>																												
02_22/01/2016																												