



Blackberry cultivated IQF

Variety: Cacanka

1. <i>Product description</i>	Product: Frozen blackberries cultivated, 'IQF' Product description: whole. Process: washed, sorted, IQF, packed																								
2. <i>Chemical characteristics</i>	Brix: > 7 pH: 3,1 – 3,5 Acidity (in citric acid): 0,4 – 0,8%																								
3. <i>Physical characteristics</i>	Appearance: whole, typical, uniform variety Colour: typical black Aroma: typical Taste: typical Consistency: Firm <table border="1" data-bbox="563 958 1481 1272"> <thead> <tr> <th colspan="3">Foreign materials</th> </tr> </thead> <tbody> <tr> <td>vegetable</td> <td>Stalks</td> <td>pcs. 2 /10kg</td> </tr> <tr> <td></td> <td>leaves</td> <td>pcs. 1 / 10kg</td> </tr> <tr> <td></td> <td>Dried</td> <td>pcs 5 / 1kg</td> </tr> <tr> <td></td> <td>Red fruit</td> <td>10% / 10kg</td> </tr> <tr> <td></td> <td>Rotten fruits</td> <td>Not permitted</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. 2 /10kg		leaves	pcs. 1 / 10kg		Dried	pcs 5 / 1kg		Red fruit	10% / 10kg		Rotten fruits	Not permitted		EVM	Not permitted	Animal	Insects, worms, larvae	Not permitted
Foreign materials																									
vegetable	Stalks	pcs. 2 /10kg																							
	leaves	pcs. 1 / 10kg																							
	Dried	pcs 5 / 1kg																							
	Red fruit	10% / 10kg																							
	Rotten fruits	Not permitted																							
	EVM	Not permitted																							
Animal	Insects, worms, larvae	Not permitted																							
4. <i>Microbiological characteristics</i>	Total plate count: < 50000 cfu / g Total coliforms: absent Yeasts: < 1.000 cfu/g Moulds: < 1.000 cfu/g Salmonella: absent Listeria monocyt: absent																								
5. <i>Pesticides and Heavy metals</i>	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins.) within the European directives and regulation limits. Product without additives such as anti foam agents, preservatives, artificial aromas or colours, and without GMO products.																								
6. <i>Packaging</i>	<i>Primary packaging:</i> plastic blue coloured bag suitable for food contact without staples or other metallic items [Reg 1935/04/EC and following changes; Dir 2002/72/Ec and following charges included 2005/79/CE]. <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape																								
7. <i>Net weight</i>																									
8. <i>Shelf life</i>	30 months after production date																								
9. <i>Storage</i>	at a temperature of -18°C.																								
10. <i>Other</i>	Pallettization: Epal pallet 80x120cm. Transport: goods must be transported in clean vehicles, without smell and residues of the previous production.																								
Rev.																									
02_14/10/2015																									