



# RAW MATERIAL SPECIFICATION

Material 1417

## F-Kiwi Sliced-4X2.5KG

Date : 14.12.2020

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<i>Origin</i>	Chile	<i>Style</i>	Slices, IQF
<i>Variety</i>	Hyward	<i>Size</i>	DIAMETER: 35-55MM, THICK:5-7MM
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	24 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	286,300 kJ
Crustaceans	-	Energy	67,800 kcal
Eggs	-	Fat	0,800 g
Fish	-	Saturated Fatty Acids	0,200 g
Peanuts	-	Carbohydrates	12,200 g
Soybeans	-	Sugars	10,300 g
Milk	-	Fibers	2,300 g
Nuts	-	Proteins	0,900 g
Celery	-	Salt	0,008 g
Mustard	-	Sodium	3,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces #in-pack" min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel
Temperature checks	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)
Weight Control Checks	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"

Declaration	
kiwi	

Composition			
Composition Code	Description	Country of origin	Amount



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Composition			
Composition Code	Description	Country of origin	Amount
	KIWI		



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### PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Badly cut	Badly cut: Wedge shapes where the cut surfaces are not parallel	/1000G	M%	0	0	5
Clumps	Clumps: Three or more pieces welded together which cannot be separated without damage	/1000G	M%	0	0	5
Colour physical	Colour physical: Any significantly different coloured fruit untypical of the variety	/1000G	M%	0	0	5
Damage	Damage: Any crushed or badly deformed root caused by mechanical or natural means	/1000G	M%	0	0	5
Driploss	Driploss: Driploss at 20 °C after 8 hours	/1000G	M%	0	0	20
EVM Core	EVM Core: Any piece with a woody core	/1000G	PC	0	0	1
EVM Skin	EVM Skin: Any rest of skin attached or loose < 12mm	/1000G	M%	0	0	1
EVM	EVM: Any non-toxic vegetable material from the parent plant	/1000G		0	0	0
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the parent plant	/1000G		0	0	0
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/1000G		0	0	0
Major Blemish	Major Blemish: Any diseased or blemished piece showing discolouration > 6mm	/1000G		0	0	0
Malformed/Bad shape	Malformed/Bad shape: Any oval slice which is not cut at right angles to the longitudinal axis of the fruit and at its greatest diameter exceeds 55mm	/1000G	M%	0	0	5
Over Size	Over Size: Any slice > 55mm diameter or thicker than 7mm excluding ovals	/1000G	PC	0	0	5
Size	Size: Whole slices not classified as broken, fragments or wedges,,,,,,,,,	/1000G	M%	90	0	0
Total Blemish	Total Blemish: Any diseased or blemished piece showing discolouration < 6mm	/1000G	PC	0	0	4
Under Size	Under Size: Any slice < 35mm diameter or thinner than 5mm	/1000G	M%	0	0	5

### ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh deep green typical of the variety			0	OK/NOK	0
Flavour	Flavour: Good fresh characteristic of the product No spoil or #off #musty taints or flavours			0	OK/NOK	0
Odour	Odour: Fresh typical of the product no #off" or sour taints			0	OK/NOK	0



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Texture	Texture: Good uniformly tender without tough fibrous pieces or woody cores			0	OK/NOK	0
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### MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
E.coli		CFU/G		0	10	100
Listeria mono.		CFU(25)G		0	0	0
Salmonella		CFU/25G		0	0	0
Total Plate Count		CFU/G		0	100000	1000000
Yeast and Moulds		CFU/G		0	1000	10000

### CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Brix				9	0	14