

# RAW MATERIAL SPECIFICATION

Material 1410

## F-Black Currants Iqf-10KG

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<i>Origin</i>	Lithuania, Hungary, Denmark, Poland, Bulgaria	<i>Style</i>	IQF
<i>Variety</i>	ribes nigrum	<i>Size</i>	UNCALIBRATED
<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	223,000 kJ
Crustaceans	-	Energy	52,700 kcal
Eggs	-	Fat	0,000 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	8,000 g
Soybeans	-	Sugars	7,000 g
Milk	-	Fibers	3,600 g
Nuts	-	Proteins	0,900 g
Celery	-	Salt	0,005 g
Mustard	-	Sodium	2,000 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	
black currants	

Composition			
Composition Code	Description	Country of origin	Amount

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Composition			
Composition Code	Description	Country of origin	Amount
	BLACK CURRANTS	POLAND, Denmark, Estonia, Hungary, Latvia, Lithuania, Bulgaria	100%

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### PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Clumps: More than 5 berries welded together which cannot be separated	/500G	M%	0	0	10
Colour physical	Colour physical: Maroon-red - Any berries of conspicuously different colour to majority of sample: deepred	/500G	M%	0	0	15
Cracked	Cracked: Split >33% circumference	/500G	M%	0	0	20
Damage	Damage: Any incomplete broken, crushed or unshaped berries, visible pulp	/500G	M%	0	0	6
EVM Major	EVM Major: Stems >13mm	/1000G	PC	0	0	1
EVM Minor	EVM Minor: Stems < 13mm	/1000G	PC	0	0	4
EVM Sand	EVM Sand: Mineral impurities (sand, soil)	/500G	M%	0	0	0.04
EVM	EVM: EVM (grass, leaves,...) other than stem	/500G	PC	0	0	2.50
Foreign EVM	Foreign EVM: Any non-toxic vegetable material not of the product plant	/5000G	PC	0	0	1
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/500G	PC	0	0	0
Rotten	Rotten: Berries that are rotten, with diseases, mouldy and/or with parasites.	/500G	M%	0	0	1
Shrivelled	Shrivelled: Any dry shrivelled fruit	/500G	M%	0	0	5
Under ripe	Under ripe: Any under-ripe or immature berries : green berries	/500G	M%	0	0	1

### ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Colour	Colour: Uniform fresh bright. Dark black red to dark blue black colour typical of the variety.			0	OK/NOK	0
Flavour	Flavour: Fresh sharp, typical of ripe fruit not weak or watery, no musty or stale/fermented taints.			0	OK/NOK	0
Odour	Odour: Fresh typical of fresh Blackcurrants , no stale, 'off' of musty odours			0	OK/NOK	0
Texture	Texture: Uniform typical of fresh ripe fruit. The skins shall not be tough or leathery.			0	OK/NOK	0

### MICROBIOLOGICAL CHARACTERISTICS

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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				12	0	18