

PRODUCT SPECIFICATION

Material 19757



F-strawberry SS-CR-10KG

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<i>Ctry of manuf.</i>	Poland	<i>Style</i>	IQF, Whole
<i>Variety</i>	senga sengana	<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	123,000 kJ
Crustaceans	-	Energy	29,000 kcal
Eggs	-	Fat	0,000 g
Fish	-	Saturated Fatty Acids	0,000 g
Peanuts	-	Carbohydrates	5,100 g
Soybeans	-	Sugars	5,100 g
Milk	-	Fibers	1,100 g
Nuts	-	Proteins	0,700 g
Celery	-	Salt	0,008 g
Mustard	-	Sodium	3,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Pallet Configuration							
Industry CHEP Pallet		Net. 800,000 KG		Gross 861,000 KG		Height 2 200 MM	
#Layer/pal.	#Box/layer	#Box/pal.		Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
10	8	80		10	10,400	1	10
Box height	195,00 mm	Box length	380,00 mm	Box width	280,00 mm		
EAN box		5410355323566					
HS code		08111090					

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: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.

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Production Control				
HACCP	A HACCP plan has to be implemented.			
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)			
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)			
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"			
Declaration				
strawberry				
Composition				
	Code	Description	%	Ctry of manuf.
*	7034	F-strawberry type Senga Sengana-CR-10KG	100,00	PL

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Five or more pieces welded together which cannot be separated without damage	/1000G	M%			10
Iced	Strawberries which are covered by ice	/1000G	M%			10
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	/1000G				0
Foreign EVM	Any non-toxic vegetable material not of the parent plant	/1000G				0
EVM	Any harmless vegetable material from the product plant (fruits with remnant of the base of the stalk excluded)	/1000G	CM2			4
EVM	Fruits with remnant of the base of the stalk.	/1000G	PC			12
Foreign Material	mineral pollution: Soil, mineral foreign material	/1000G	M%			0.05
Bad Shape	Berries without typical shape, partly hard inside	/1000G	M%			8
Over mature	Deep colour, bad structure after thawing, good taste and flavour	/1000G	M%			20
Under mature	Maximum 25 % of the surface which is partly green	/1000G	M%			10
Under mature	Completely unripe or more than 25 % of its surface green	/1000G	M%			2
Rotten	Strawberries which are (partly) rotten or (partly) covered with mould	/1000G	M%			0.20
Insect damage	Damage caused by insects or any other animal	/1000G				0
Damage	mechanical damage: Any mechanically damaged berries (topping damage included)	/1000G	M%			30
Squached/crushed	Strawberries which are crushed	/1000G	M%			8

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Uniform fresh deep red typical of the variety
Odour	Fresh typical of the product no #off# or sour taints
Flavour	Good fresh characteristic of the product. No spoilt or #off #musty taints or flavours
Texture	Good uniformly tender without tough fibrous or hard pieces.

MICROBIOLOGICAL CHARACTERISTICS

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

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Brix	@20 °C			7		10