

Technical Product Specification: IQF Fruit

General Information																			
Issued Date	15.05.2025	Revised date	N/A																
Version Number	1																		
Approved by	Dan Parsons																		
Product name																			
Cherry Sweet Chile 13.61KG	Stock Code	CHE018																	
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Product Characteristics																			
The product is intended to be used as an ingredient that is further processed.																			
Origins	Chile																		
Varieties	Various																		
Additional process information																			
<table border="1"> <tbody> <tr> <td>1. Sweet Cherry</td> <td>100%</td> <td>Ingredient</td> <td>Chile</td> </tr> <tr> <td>2.</td> <td></td> <td></td> <td></td> </tr> <tr> <td>3.</td> <td></td> <td></td> <td></td> </tr> <tr> <td>4.</td> <td></td> <td></td> <td></td> </tr> </tbody> </table>				1. Sweet Cherry	100%	Ingredient	Chile	2.				3.				4.			
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2.																			
3.																			
4.																			
		Blue food grade liner	Cardboard carton																
Product description, date of production, best before date, net weight, country of origin.																			
24 months from production, (minimum 3 months on delivery)																			
Frozen at -18°C																			
<table border="1"> <tbody> <tr> <td>Individual IQF cherries</td> <td>Visual</td> </tr> <tr> <td>Deep Red / Burgundy</td> <td>Visual</td> </tr> <tr> <td>Characteristic of cherries free from taints</td> <td>Organoleptic</td> </tr> <tr> <td>Firm fruits</td> <td>Organoleptic</td> </tr> </tbody> </table>				Individual IQF cherries	Visual	Deep Red / Burgundy	Visual	Characteristic of cherries free from taints	Organoleptic	Firm fruits	Organoleptic								
Individual IQF cherries	Visual																		
Deep Red / Burgundy	Visual																		
Characteristic of cherries free from taints	Organoleptic																		
Firm fruits	Organoleptic																		
Texture																			
Microbiological in cfu/g	Target	Maximum																	
Escherichia coli	<10 cfu/g	<10 cfu/g																	
Enterobacteriaceae	<100 cfu/g	<500 cfu/g																	
Total viable count	<10,000 cfu/g	<100,000 cfu/g																	
Yeast and moulds	<1,000 cfu/g	<10,000 cfu/g																	
Staphylococcus aureus	<20 cfu/g	<20 cfu/g																	
Salmonella	Absent/25g	Absent/25g																	
Listeria	Absent/25g	Absent/25g																	
Pesticide analysis	Annual by external laboratory or supplier, available on request.																		
Quality Parameter per 5Kg																			
Physical	Target	Maximum	Method used to determine value																
Stones (loose)	0	0	Visual check																
Embedded & stone fragments	2	3	Visual check																
Leaf <10mm	1	5	Visual check																
Satl	0	1	Visual check																
Insect larvae (per 500kg)	0	1	Visual check																
Mould	0	1	Visual check																
EVM	0	0	Visual check																
Blemish %	0	2	Visual check																
Foreign Bodies	0	0	Visual check																

The product or ingredients of, have not been derived from nor contain GMO material.

The product or ingredients of, have not been treated with irradiation.

Energy		207	kJ			
		47	kCal			
Protein		0.6	g		Kosher	Suitable not certified
Total carbohydrates		11.9	g		Halal	Suitable not certified
	Sugar	11.9	g		Vegetarians	x
Fibre		1.7	g		Vegans	x
Total fat		Tr	g		Coeliacs	x
	Saturated	Tr	g		Diabetics	x
Sodium		3	mg		Lactose intolerant	x
Water		82.8	g		Nutritional source: Composition of Foods, McCance & Widdowson, Sixth Edition.	

+ = present, - = absent and ? = unknown/ possible traces

1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-	9	Celery and derivatives	-
2	Crustaceans and derivatives (crab, lobster, crayfish, shrimp, prawn, etc.)	-	10	Mustard and derivatives	-
3	Egg and egg derivatives	-	11	Sesame seeds and derivatives	-
4	Fish and derivatives	-	12	Sulphur dioxide and sulphites at concentration > 10mg/Kg or 10 mg/l expressed as SO ₂	-
5	Peanuts and derivatives	-	13	Animal products	-
6	Soybeans and derivatives	-	14	Artificial colours	-
7	Milk and milk derivatives (incl. lactose)	-	15	Monosodium glutamate	-
8	Tree nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios and macadamia/ queensland nuts)	-	16	Lupin and products thereof	-
			17	Molluscs and products thereof	-

Inline controls in place	Yes	No	Other, please list
Metal detection	X		
Sieves/filters			
Magnets			
Freezing/chilling	X		

All products comply with relevant UK & EU food legislation in force at the time of manufacture.

On behalf of company	
Accepted by	
Position	
Date	

Please return an authorised signed copy to technical@treelinks.net. If no copy is received within 5 working days the specification will be deemed accepted by the customer. Alternatively placing an order will be deemed as an acceptance of specification by the customer.