

General Information					
Issued Date	05.08.2025	Revised date	N/A	Version Number	1
Approved by	Rachel Baker				
Product name	Raspberry 90.10 IQF 10KG				
	Stock Code	RAS027			
	Stock Code				
	Stock Code				
Product Characteristics					
The product is intended to be used as an ingredient that is further processed.					
Origins	Poland				
Varieties	Polana, Polka, Various				
Additional process information					
List of ingredients.	Components	% in the recipe	Functionality	Country of origin	
In descending order by magnitude of weight. Also include additives and processing aids.	1. Raspberry	100%	Ingredient	Poland	
	2.				
	3.				
	4.				
Packaging	Primary	Blue food grade liner	Secondary	Cardboard carton	
Label information	Product description, date of production, best before date, net weight, country of origin.				
Shelf life	24 months from production, (minimum 3 months on delivery)				
Storage conditions	Frozen at -18°C				
Analytical / Organoleptical Values					
Organoleptic				Method used	
Appearance	Whole IQF raspberry 95.5			Visual	
Colour	Burgundy/reds			Visual	
Flavour	Sweet, characteristic for raspberry, no off or foreign flavours.			Organoleptic	
Texture	Typical of fruit.			Organoleptic	
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		
Under ripe (minor)	<2	2	Visual check		
Leaf < 10mm	<5	5	Visual check		
Calyx	0	1	Visual check		
Stalk <10mm	0	1	Visual check		
Insect/ larvae (per 500 kg)	0	1	Visual check		
Broken	10%	13%	Visual check		
Blemish <25% surface area	<5	5	Visual check		
Mould	<5	5	Visual check		
EVM	0	0	Visual check		
Foreign Bodies	0	0	Visual check		

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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		109	kJ	Kosher Halal Vegetarians Vegans Coeliacs Diabetics Lactose intolerant	Suitable not certified Suitable not certified x x x x x
		25	kCal		
Protein		1.4	g		
Total carbohydrates		4.6	g		
	Sugar	4.6	g		
Fibre		2.5	g		
Total fat		0.3	g		
	Saturated	0.1	g		
Sodium		3.0	mg		

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 Process Controls

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.

Customer Specification Acceptance

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.