

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. In descending order by magnitude of weight. Also include additives and processing aids.	Components	% in the recipe	Functionality	Country of origin	
	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							
		25	kCal		Kosher		Suitable not certified			
Protein		1.4	g		Halal		Suitable not certified			
Total carbohydrates		4.6	g		Vegetarians	x				
	Sugar	4.6	g		Vegans	x				
Fibre		2.5	g		Coeliacs	x				
Total fat		0.3	g		Diabetics	x				
	Saturated	0.1	g		Lactose intolerant	x				
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.										