

## **Technical Product Specification: IQF Fruit**

General Informat	ion											
	25.06.2019	Rev	rised date	11.08.20	23	\	Version Number 3					
	Dan Parsons	The state   11.00.2025   Version Number   5										
Product name												
Dark Sweet Turkish Cherry 10KG			ck Code									
Dark Sweet Tarkish Cherry 10kg			ck Code			CHE004						
Product Characte	ristics											
Origins		Т	Turkey									
Varieties		_	Gilli, Various									
Additional process information			Fruit is washed, destalked, then size graded before being punch pitted to									
			emove the s	tones. The	fruit	t is then pa	assed through	a flow freezer before				
		being inspected, packed and metal detected.										
List of ingredients. I	n Components		% in the r	ecipe		Function	ality	Country of origin				
descending order by	1. Cherry		100%			Ingredien	nt	Turkey				
magnitude of	2.											
weight. Also include	ight. Also include											
additives and	4.											
processing aids.												
Packaging	Primary	_	e food grade			econdary	Cardboard ca					
Label information		Product description, date of production, best before date, net weight, country of origin.										
Shelf life		24 ı	24 months from production, (minimum 3 months on delivery)									
Storage conditions	Fro	zen at -18°C										
Analytical / Orgai	noleptical Values											
								Method used				
Appearance								Visual				
Colour	Black/ Burgundy B											
Flavour	Characteristic of cherries free from taints							Organoleptic				
Texture	Firm fruits							Organoleptic				
Microbiological in	cfu/g		Target			Maximum						
Escherichia coli			<10 cfu/g			<10 cfu/g						
Enterobacteriacea	e		<100 cfu/	g		<500 cfu/g						
Total viable count			<10,000 c			<100,000 cfu/g						
Yeast and moulds			<1,000 cf			<10,000 cfu/g						
Staphylococcus aureus			<20 cfu/g			<20 cfu/g						
Salmonella			Absent/2			25g						
Listeria			Absent/2	_	.5g							
Pesticide analysis		Annual by external laboratory or supplier, available on request.										
Quality Paramete	er per 5Kg											
Physical		Target				Maximum		Method used to				
		-						determine value				
Stones (loose)			0				0	Visual check				
Embedded & stone fragments			0				2	Visual check				
Leaf <10mm			1				5	Visual check				
Satik			0				1	Visual check				
Insect larvae (per 500kg)			0				1	Visual check Visual check				
Mould			0				1					
EVM			0				0	Visual check Visual check				
Blemish %			_				2					
Foreign Bodies			0				0	Visual check				
		_						<u> </u>				

General Information												
			ed date	11.08.20	23	Version Number 3						
	Dan Parsons											
Product name												
Dark Sweet Turkish	Cherry 10KG	Stock	Code			CHE004						
, , , , , , , , , , , , , , , , , , , ,			Code									
Product Characte	ristics											
Origins		Tu	rkey									
Varieties			li, Various									
			Fruit is washed, destalked, then size graded before being punch pitted to									
			move the s	tones. The	fruit	t is then passed through	a flow freezer before					
Additional process information		be	ing inspect	ted, packed	danc	l metal detected.						
List of ingredients. Ir	List of ingredients. In Components			ecipe		Functionality	Country of origin					
descending order by			100%			Ingredient	Turkey					
magnitude of	2.					_						
weight. Also include	3.											
additives and												
processing aids.	4.											
Packaging	Primary	Blue 1	food grade	liner	econdary Cardboard ca	arton						
Label information		Produ	Product description, date of production, best before date, net weight, country									
Laber information		of ori	gin.									
Shelf life		24 months from production, (minimum 3 months on delivery)										
Storage conditions			Frozen at -18°C									
Analytical / Organ	oleptical Values											
Organoleptic							Method used					
Appearance	Individual IQF cher	Individual IQF cherries Visual										
Colour	Black/ Burgundy Bl	ack					Visual					
Flavour	Characteristic of ch	nerries	free from	taints		Organoleptic						
Texture	Firm fruits					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 (	_		<100,000 cfu/g						
Yeast and moulds			<1,000 cf			<10,000 cfu/g						
Staphylococcus aureus			<20 cfu/g			<20 cfu/g						
Salmonella			Absent/2	_		Absent/25g						
Listeria			Absent/2		Absent/25g							
Pesticide analysis		Annual by external laboratory or supplier, available on request.										
Quality Paramete	r per 5Kg			ı								
Physical			Target	t		Maximum	Method used to					
						^	determine value					
Stones (loose)			0			0	Visual check					
Embedded & stone fragments			0			2	Visual check					
Leaf <10mm Satlk			0			5	Visual check Visual check					
Insect larvae (per 500kg)			0			1	Visual check Visual check					
Mould			0			<u>1</u> 1	Visual check					
EVM			0			0	Visual check					
Blemish %			0			2	Visual check					
Foreign Bodies			0			0	Visual check					
			<u> </u>			<u> </u>						
							1					

Thor	aradust or ingradiant	s of have not	hoon o	dorived:	from no	vr.co	ntain	CMO.	matorial					
The p	product or ingredient	s or, nave not	been c	ierived	rom no	or co	ntain	GIVIO	materiai	·				
Tl		<b>f</b>	l 4		tele tour	1: - 4								
ine p	product or ingredient	s of, have not	been t	reated	with irra	adiat	ion.							
_			207	I										
5,		207	kJ					1						
			47	kCal		-	Koshe	er		Х				
			0.6	g			Halal x							
Total carbohydrates 11.9					-	Vegetarians x								
	Sugar 11.9 g				-	Vega			Х					
Fibre 1.7 g							Coelia			Х				
Total	fat		Tr	g			Diabetics x							
	Saturated Tr g				-	Lactose intolerant x								
				mg			Nutritional source: Processor							
Wate	er		82.8	g			Traditional Source. 1 Tocessor							
		+ = prese	nt, - =	absent	and ?=	= unl	now	n/ poss	sible tra	ces				
1	Cereals containing gl	uten (wheat, r	ye, ba	rley,	-		9	Celer	y and de	erivatives			-	
	oats, spelt, kamut or	their hybridise	ed stra	ins)										
	2 Crustaceans and derivatives (crab, lobster,						10	Must	ard and	derivative	es		-	
	crayfish, shrimp, pra													
3	Egg and egg derivative	/es			-		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 <sub>2</sub>						
5	Peanuts and derivatives						13	Anim	al produ	ıcts			-	
6 Soybeans and derivatives							14	_	Artificial colours -					
7 Milk and milk derivatives (incl. lactose)					_		15			glutamat	e		_	
8 Tree nuts and nut derivatives (almonds,					_		16	+		oducts the			_	
	hazelnuts, walnuts, c					. аа р								
	pistachios and macad	<del>-</del>												
[First and a second of the sec						17 Molluscs and			nroducts			_		
								there		products				
								tilere	.01					
Inline	e controls in place				Yes	T		lo l		Otho	r nles	ase list		
					Yes		No			Othe	i, piec	350 1131		
Metal detection					103			lo						
Sieves/filters Magnets								lo						
Magnets Freezing/chilling					Yes			10						
	roducts comply with i	relevant LIK &	FLLfoo	nd legisl			o at t	ha tim	o of mai	nufacture				
All pi	oddets comply with i	cicvant or &	LO 100	u legisi	ation in	1010	c at t	ile tilli	e or mai	idiacture.				
On h	shalf of someony													
	ehalf of company													
	pted by													
Posit														
Date		- d ai - a	<u>                                     </u>	i- @ '	lulas -		1.£			العادية المصياة	<u> </u>	ا - داداه		
	se return an authorise							-	-	ived withi		_	ays tne	
_	ification will be deem		-	ustome	er. Alter	nativ	eiy p	iacing	an orde	r will be d	eeme	u as an		
acce	ptance of specificatio	n by the custo	mer.											