

Technical Product Specification: IQF Fruit

General Information					
Issued Date	22.04.2022	Revised date	06.03.2025	Version Number	3
Approved by	Dan Parsons				
Product name	Strawberry 15-25mm Egyptian IQF 10KG				
Stock Code	STR033				
Product Characteristics					
The product is intended to be used as an ingredient that is further processed.					
Origins	Egypt				
Varieties	Festival, Sensation, Fortuna				
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. Strawberry	100%	Ingredient	Egypt	
	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	IQF Whole Fruit. 15-25mm +/-2mm				Visual
Colour	Reds				Visual
Flavour	Sweet and characteristic for strawberry. No foreign or off flavours				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 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		
Leaf/vegetative matter	<3pc	3pc	Visual check		
Clumps	<5%	5%	Visual check		
Total defects (overripe, unripe, dry)	<10%	10%	Visual check		
Mouldy fruit	<2%	2%	Visual check		
Under Ripe (white shoulder)	<2%	2%	Visual check		
Blemish / Damage	<5%	5%	Visual check		
Mishapen fruits	<2%	2%	Visual check		
Mineral foreign bodies (sand)	0	<0.05%	Visual check		
EVM	0	0	Visual check		
Foreign Bodies	0	0	Visual check		
Under / over size (% each)	<10%	10%	Visual check		

GMO							
The product or ingredients of, have not been derived from nor contain GMO material.							
Radiation							
The product or ingredients of, have not been treated with irradiation.							
Nutritional Information per 100g				Dietary Information			
Energy		113	kJ	Suitable for	Yes	No	
		27	kCal		Kosher		Suitable not certified
Protein		0.8	g		Halal		Suitable not certified
Total carbohydrates		6.0	g		Vegetarians	x	
	Sugar	6	g		Vegans	x	
Fibre		1.1	g		Coeliacs	x	
Total fat		0.1	g		Diabetics	x	
	Saturated	Tr	g		Lactose intolerant	x	
Sodium		6.0	mg		Nutritional source: Composition of Foods, McCance & Widdowson, Sixth Edition.		
Water		89.5	g				
Allergen Information							
+ = 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							