

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 25-35mm Egyptian IQF 10KG	Stock Code	STR034			
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. In descending order by magnitude of weight. Also include additives and processing aids.	Components	% in the recipe	Functionality	Country of origin	
	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. 25-35mm +/-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

		113	kJ	Suitable for		
		27	kCal	Yes	No	
Energy						
Protein		0.8	g			Suitable not certified
Total carbohydrates		6.0	g			Suitable not certified
	Sugar	6	g	x		
Fibre		1.1	g	x		
Total fat		0.1	g	x		
	Saturated	Tr	g	x		
Sodium		6.0	mg	x		
Water		89.5	g	x		

Nutritional source: Composition of Foods, McCance & Widdowson, Sixth Edition.

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	