

<i>Ctry of manuf.</i> Poland <i>Variety</i> <i>GMO status</i> Absence cfr EC 1829/2003 and 1830/2003 <i>Other contaminants</i> EC compliant	<i>Style</i> <i>Size</i> <i>Ionisation status</i> No ionisation <i>Assured status</i> <i>Shelf life</i> 24 months <i>Storage temp</i> -20°C (General)
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Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	38,800 CAL
Crustaceans	-	Total Carbohydrates (USA)	8,700 g
Eggs	-	Sugars	5,450 g
Fish	-	Fat	0,040 g
Peanuts	-	Saturated Fatty Acids	0,000 g
Soybeans	-	Fibers	3,000 g
Milk	-	Proteins	0,910 g
Nuts	-	Salt	0,010 g
Celery	-	Sodium	2,280 mg
Mustard	-	Vitamin D	0,000 mcg
Sesame seeds	-	Calcium	26,900 mg
Sulphur dioxide / sulphites	-	Iron	0,760 mg
Lupin	-	Potassium	180,880 mg
Molluscs	-		

Pallet Configuration							
EURO Pallet		Net. 640,000 KG		Gross 678,000 KG		Height 1 830 MM	
#Layer/pal.	#Box/layer	#Box/pal.		Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
8	8	64		10	10,250	4	2,500
Box height	200,00 mm	Box length	390,00 mm	Box width	250,00 mm		
EAN box	5410355412703			EAN CU	5410355100259		

Packaging	
Weight foil (g)	15,000
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.

Production Control			
HACCP	A HACCP plan has to be implemented.		
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)		
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)		
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"		
Declaration			
red currant, strawberry, blueberry, blackberry, black currant, raspberry			
Composition			
Code	Description	Country of origin	Amount
1450	RED CURRANTS	Poland, Denmark, Hungary, Estonia, Bulgaria, Latvia, Lithuania	36%
7034, 1279, 23028	STRAWBERRY	Poland, Morocco	27%
1319	BLUEBERRY wild	Canada	18%
1491 (11219)	BLACKBERRY cultivated	Serbia	9%
1410	BLACK CURRANTS	Poland, Denmark, Hungary, Estonia, Bulgaria, Latvia, Lithuania, Ukraine	6%
6656, 22773, 1348	RASPBERRY	Serbia, Poland, Bulgaria, Morocco	4%

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/1000G	PC			0
quality ingredients cfr						

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Homogeneous color typical for each ingredient
Flavour	Each ingredient to retain its own natural characteristic flavour
Texture	Firm yet tender with an absence of any fibrousness

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Enterobacteriaceae		CFU/G			1000	10000
E.coli		CFU/G			10	100
Staphylococcus aureus		CFU/G			100	1000
Listeria mono.		CFU(25)G			0	10
Salmonella		CFU/25G			0	0