

## Technical Product Specification: IQF Fruit

General Information					
Issued Date	13.02.2026	Revised date	N/A	Version Number	1
Approved by	Dan Parsons				
Product name	Whole Raspberry Heritage IQF				
Whole Raspberry Heritage 10KG	Stock Code	RAS008			
Whole Raspberry Heritage 4 x 2.5KG	Stock Code	RAS035			
Product Characteristics					
The product is intended to be used as an ingredient that is further processed.					
Origins	Chile				
Varieties	Heritage				
Additional process information	The fruit is QC checked, inspected, packed, weighed, labelled and metal detected. Packed in either 1 x 10Kg or 4 x 2.5KG				
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	Chile	
	2.				
	3.				
	4.				
Packaging	Primary	Blue food grade liner / bag	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 raspberry 90% whole			Visual	
Colour	Burgundy			Visual	
Flavour	Sweet. Typical for raspberry. Free from off or foreign flavours			Organoleptic	
Texture	Firm 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 2.5Kg					
Physical	Target	Maximum	Method used to determine value		
Insect damage	<1%	1%	Visual check		
Light/dark	< 3%	3%	Visual check		
Clumps > 5 Un	<8%	8%	Visual check		
Mould	0	<1%	Visual check		
Botrytis	0	<1%	Visual check		
Over ripe	<5%	5%	Visual check		
Broken %	<8%	10%	Visual check		
Squashed	<5%	5%	Visual check		
Crumble	<3%	3%	Visual check		
Calyx & stem	<5	5	Visual check		
Leaves	<8	8	Visual check		
Larvae	<1	5	Visual check		

Worms, beetles, insects	0	0	Visual check
Foreign Bodies	0	0	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

Nutritional Information per 100g				Dietary Information			
Energy		109	kJ	Suitable for	Yes	No	
		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.		
Water		87	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 <sub>2</sub>	-
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		X	
Magnets		X	
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	

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