Document ref	Version	Issue date	Next review	Status
PJ-SPEC-RAS017	1.0	05/11/2026	05/11/2027	Approved for issue

01 PRODUCT IDENTIFICATION

Product name	Raspberry 90/10 UA IQF 10 kg
Stock code	RAS017
Legal name	Frozen raspberries
Description	IQF whole raspberries, 90/10 grade, produced from ripe, healthy berries.
Country of origin	Ukraine
Varieties	Willamette, Polana, various
Intended use	Ingredient for further processing
Storage	Frozen at -18°C
Shelf life	24 months from production (minimum 3 months remaining on delivery)
Freezing method	Individually quick frozen (IQF)
Pack size	10 kg

02 COMPANY DETAILS

Company	ProJuice Ltd
Address	Head Office / South West Clyst Court, Blackmore Rd, Clyst St Mary, Exeter EX5 1SA
Telephone	01395 239 500
Email	info@projuice.co.uk

03 COMPOSITION

Ingredient	% of recipe	Function	Country of origin
Raspberry	100	Ingredient	Ukraine
Total	**100**		

Ingredient declaration (label)
Raspberries.

GMO status	The product and its ingredients are not derived from, and do not contain, GMO material.
Irradiation	The product and its ingredients have not been treated with irradiation.
Artificial colours / MSG	None
Animal products	None
Dietary suitability	Suitable for vegetarians, vegans, coeliacs and the lactose intolerant
Kosher / Halal	Not certified

04 ALLERGENS

Allergen (Annex II, Reg. 1169/2011)	Status	Source
Cereals containing gluten	No	—
Crustaceans	No	—
Eggs	No	—
Fish	No	—
Peanuts	No	—
Soya	No	—
Milk (including lactose)	No	—
Tree nuts	No	—
Celery	No	—
Mustard	No	—
Sesame	No	—
Sulphur dioxide / sulphites (>10 mg/kg)	No	—
Lupin	No	—
Molluscs	No	—

05 NUTRITION

Source: *McCance and Widdowson's The Composition of Foods*, 6th edition (typical values, not laboratory analysis)

Typical values	Per 100 g
Energy	109 kJ / 25 kcal
Fat	0.3 g
of which saturates	0.1 g
Carbohydrate	4.6 g
of which sugars	4.6 g
Fibre	2.5 g
Protein	1.4 g
Sodium	3.0 mg
Water	87 g

06 PRODUCT CHARACTERISTICS

Sensory and physical

Attribute	Specification	Method
Appearance	IQF whole raspberry 90/10	Visual
Colour	Pinks / reds	Visual
Flavour	Characteristic of raspberry. Sweet, free from off or foreign flavours.	Organoleptic
Texture	Solid when frozen	Organoleptic

Microbiological

Micro-organism	Target (m) cfu/g	Maximum (M) cfu/g
Escherichia coli	<10	<10
Enterobacteriaceae	<100	<500
Total viable count	<10,000	<100,000
Yeasts and moulds	<1,000	<10,000
Staphylococcus aureus	<20	<20
Salmonella spp.	Absent in 25 g	Absent in 25 g
Listeria spp.	Absent in 25 g	Absent in 25 g

Pesticide analysis: carried out annually by an external laboratory or the supplier; results available on request.

Physical quality (per 1 kg sample)

Parameter	Target	Maximum	Method
Unripe berries (light pink / greenish)	0	1%	Visual check
Overripe berries	0	1%	Visual check
Clumps	<2%	2%	Visual check
Stalks / leaves	<2	2	Visual check
Broken	—	10%	Visual check
Insects / larvae (per 500 kg)	0	1	Visual check
Mould spots	<2	2	Visual check
Dried-up segments	<2%	2%	Visual check
Foreign bodies	0	0	Visual check
EVM (extraneous vegetable matter)	0	0	Visual check

Figures without a % are counts per 1 kg sample, except insects / larvae, which are per 500 kg.

07 PACKAGING AND LABELLING

Component	Description
Primary	Blue food-grade liner
Secondary	Cardboard carton

Label information	Product description, date of production, best before date, net weight, country of origin

08 PROCESS CONTROLS

Inline controls in place	Metal detection, freezing / chilling
Not used	Sieves / filters, magnets

09 DECLARATION OF CONFORMITY AND CONFIDENTIALITY

The supplier declares that this product complies with current UK and EU legislation, including requirements for hygiene, composition, additives, contaminants, labelling and food contact materials. The supplier remains responsible for complying with applicable product liability and product safety law.

Information in this specification is confidential to both parties, including before the specification is approved. Both parties will require the same level of confidentiality from any third parties they involve. This requirement does not release either party from its responsibilities.

10 EMERGENCY CONTACT

Food safety contact	**T: 01395 239 500**	**E: info@projuice.co.uk**