

	QUALITY PRODUCT SPECIFICATIONS No 11.01.09.06	Edition - 05
		Edition date – 25.01.2019

Assortment Group:	Fruits and vegetables, freeze-dried
Subgroup:	Freeze-dried fruit, loose
Name of product:	Freeze-dried strawberry – whole (15-25 mm)
Purpose of the product :	<i>For use as an ingredient in foodstuffs</i>
Ingredients :	<i>The freeze-dried whole strawberry</i>
Allergens :	<i>It does not contain allergenic ingredients identified in the current EU legislation</i>
GMO :	<i>It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process</i>

A. Organoleptic evaluation before preparation:

No.	Attribute	Requirements	Methods
1.	Colour	<i>Red pink with yellow tint, characteristic of the strawberry fruit</i>	Instruction No 13
2.	Appearance and consistency	<i>Loose slightly pieces of fruit, not sticking together under pressing, acceptable limited amounts pulverized particles</i>	
3.	Taste and flavour	<i>Typical for strawberry, other taste and flavours not accepted</i>	

B. Organoleptic evaluation after preparation:

A method of preparing samples for the tests: 5 g sample pour 200 ml hot water, assessed after cooling to room temperature

No.	Attribute	Requirements	Methods
1.	Appearance solution	<i>Liquid with visible rehydrated particles of the fruits</i>	Instruction No 13
2.	Colour of the rehydrated particles	<i>Typical for strawberry</i>	
3.	Taste and flavour	<i>Noticeable and typical for strawberry, without other taste and flavours</i>	

C. Physicochemical properties:

No.	Attribute	Requirements	Methods
1.	Loss on drying	<i>Max. 5 % wt.</i>	<i>Instruction No 4</i>
2.	Particles passing through a sieve 1 mm	<i>Max. 5 % wt.</i>	<i>Instruction No 10</i>
3.	Admixture mineral impurities	<i>Max. 0,1 % wt</i>	<i>Instruction No 6</i>
4.	Admixture vegetable product impurities	<i>Max. 0,1 % wt</i>	<i>Instruction No 6</i>
5.	Admixture slightly burned particles	<i>Max. 1,5 % wt.</i>	<i>Instruction No 6</i>
6.	Admixture highly burned particles	<i>Impermissible</i>	<i>Instruction No 6</i>
7.	The contents of aflatoxin: • B1 • Suma: B1,B2,G1,G2	<i>Max. 2.0 µg/kg Max. 4,0 µg/kg</i>	<i>PN-EN ISO 16050:2011</i>
8.	The content of heavy metals and pesticide residues in raw material		The degree of concentration = 10
8A.	• The content of heavy metals • lead Pb • cadmium Cd	<i>max. 0,10 mg/kg max. 0,05 mg/kg</i>	<i>PN - EN ISO 11885</i>
8B.	Residues of plant protection products	<i>The content is not higher than the current rules define the EU</i>	<i>GC/MS</i>

Note - The test for levels of contaminants dim. the item. 7 and 8 is carried out min. 1 time per year for 1 product assortment group

D. Microbiological properties:

No.	Name of microorganism	Limit (cfu/g)	Methods
1.	Total number of microorganisms	$\leq 5,0 \times 10^4$	<i>PN-EN ISO 4833-2</i>
2.	Enterobacteriaceae	$\leq 1 \times 10^2$	<i>PN-ISO 21528-2</i>
3.	Escherichia coli	< 100	<i>PN-ISO 16649-2</i>
4.	Salmonella	$0/(25g)$	<i>PN-ISO 6579</i>
5.	Staphylococcus aureus	0	<i>PN-EN ISO 6888-1</i>
6.	Coliforms	0	<i>PN-ISO 4832</i>
7.	Moulds	$\leq 1,0 \times 10^3$	<i>PN-ISO 21527-2</i>
8.	Yeast	$\leq 1,0 \times 10^3$	<i>PN-ISO 21527-2</i>

E. Package:

Double bags with blue polyethylene closed by the seal belt in a box (2 bags of a 4 kg).

F. Storage conditions:

- 1) Store in closed packages.
- 2) Max. Temperature **below 25°C**, relative humidity below **75 %**.

G. Transport conditions:

Closed, clean, dry, without other flavour truck; the driver has to have all actual, necessary documents refer to the permission to use this truck on public roads, together with Health Book – Certificate, Sanitary Book – Certificate and the decision, that this truck can be used for transport of food products.

H. Best before:

In original packages 18 months from production date.

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I. Nutrition Facts Table:	<i>Nutritional value in 100 g:</i>	
• Energy value:		1463 kJ / 350 kcal
• Fat:		1,0 g
• of which saturates:		0,0 g
• Carbohydrate:		70,0 g
• of which sugars:		46,0 g
• Dietary Fiber:		21,0 g
• Protein:		4,0 g
• Salt:		0,01 g

The information contained in this specification are based on data and knowledge of our suppliers and the provisions of applicable law. The user should examine the suitability prior to use and permissible use of the product in the planned application.

The document does not require a signature, is a translation of the Polish version.

ALLERGEN INFORMATION

<p>When purchased in large quantities which comes in full supplier box, then manufacturer allergen policies apply. When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.</p>				
Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	NO	NO	NO	YES
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO