	<b>PRODUCT SPECIFICATION</b>				
	<b>FD Strawberry Pieces 5-15mm, c Oil</b>				
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## 1. Product Information


<b>Name</b>	FD (Freeze Dried) Strawberry Pieces with Coconut Oil
<b>Country of Origin</b>	Chile, China, Egypt, Morocco, Peru, Poland, Spain, Turkey
<b>Profile</b>	Variety – Various, but only as accepted and approved
<b>Composition</b>	Strawberry 95%, Coconut Oil 5%
<b>Production Description</b>	Derived from freshly frozen, clean and ripe IQF strawberries, cut, diced and freeze dried, before being sorted, coated in coconut oil and packed. The product is free from any further additives or preservatives.
<b>Quality Declaration</b>	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.

## 2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Pink to Dark Red
Cut Type	Pieces
Aroma	Typical Characteristics of Strawberry
Taste	Typical Characteristics of Strawberry
Texture	Crisp, Crunchy Texture. Not soft
Moisture (g/100g)	Max 5%
Sized Outside Spec	Max 10% by weight
Discoloured Pieces	Max 4% by weight
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter – Leaves / Calyx / Stems	<0.5%
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

## 3. Size & Grade

Size	5 - 15mm Pieces (+/- 0.5mm)

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#### 4. Microbiological Limits

Parameters	Unit	Limits
TPC	cfu/ g	< 50,000
Yeast	cfu/ g	< 1,000
Mould	cfu/ g	< 1,000
Coliforms	cfu/ g	< 100
E,Coli	cfu/ g	< 10
<i>Staphylococcus Aureus</i>	cfu/ g	< 50
<i>Salmonella</i>	in 25 g	Negative
<i>Listeria</i>	in 25 g	Negative
<i>Norovirus</i>		Absent
Complies with EU/ UK/ FDA Regulations; country of delivery		

#### 5. Production Control

<b>X-Ray</b>	To detect and reject test pieces, Metal Ball: 2.0mm, Glass Ball: 2.5mm & Ceramic Ball: 2.0mm, before being packed
<b>Magnetic Separation</b>	Magnetic force >8000Gs, before being packed
<b>Metal Detection</b>	Detector to reject test pieces, Ferrous: 0.9mm, Non-ferrous: 1.2mm & Stainless steel: 1.6mm, before being packed.
<b>Weight Control</b>	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

#### 6. Nutritional

Nutritional Values*	Average per 100 g
Energy (Kj/Kcal)	1410 Kj / 338 Kcal
Total Fat (g)	8.8
Saturated Fat (g)	4.6
Carbohydrates (g)	45.9
Of which Sugar (g)	45.9
Fibre (g)	28.6
Protein (g)	4.5
Sodium (mg)	7.5

\*This nutritional disclaimer notifies that under no circumstances will Integrity Foods be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.

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## 7. Packaging Items and Labelling –

- **Packaging Items:** All packaging items to be agreed with Customers prior to production

Items	Properties
Cases	Clean first use, food safe, rigid corrugated cardboard cartons
Inner Packs	Clean, first use, food grade Silver Foil bags (Heat Sealed)
Tape seal	Brown / Blue, self adhesive tape – No staples
Label	One per case
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials.
Pallet wrap	All pallets are wrapped, Max height tbc
Weight per case/unit	10kg (22lb) Net weight Carton
Number of cases per pallet	tbc
<i>Complies with related EU/ UK/ FDA legislations; country of delivery</i>	

### 7.1 Label Detail: Each Carton – Pre-Approval required

- **Name of Product** : As per Specification Product Description
- **Material Number** : Customer Specific
- **Raw Material Origin** : Country
- **Batch No** : **0000**
- **Production Date** : DDMMYY
- **Best Before Date** : DDMMYY
- **Net weight** : X Kgs (lbs)
- **Gross Weight** : X Kgs (lbs)
- **Manufacturer/ Packer** : Name
- **Item Code** : 17 Digit IF Code

## 8. Shelf-Life & Storage Conditions

- 12 months from production date if stored in original sealed packaging
- Storage and transportation at 20°C and 65% Humidity
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.

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## 9. Consumer Group & Intended Use

- Edible – For general consumer consumption, predominantly as an ingredient.

## 10. Regulatory Declarations

<b>Pesticides</b>	Pesticide detected residues comply with the legislative maximum levels (MRL's) stipulated by EU/ UK/ FDA*
<b>Total Heavy Metal</b>	The product complies with legislative maximum levels in accordance with levels stipulated by EU/ UK/ FDA*
<b>GMO</b>	The product is free from any GMO material in accordance with EU/ UK/ US legislation.
<b>Allergen</b>	The final product does not contain any allergen; neither used as an ingredient, nor produced on same line with any other current allergen, complying with EU/ UK/ FDA stipulated allergen list.
*Country of delivery	

## 11. Sign off Approval for our supplier

	<b>IF Prepared by</b>	<b>IF Approved by</b>	<b>Supplier/Customer Approved</b>
<b>Signature</b>	Anna Kaliszewska	Josias Nunes	
<b>Position</b>	Technical Administrator	Manager	
<b>Date</b>	31.07.2024	31.07.2024	