	<b>QUALITY PRODUCT SPECIFICATIONS No 11.01.07.01</b>	Edition - 07
		Edition date – 09.09.2022

**Assortment Group:** Fruits and vegetables, freeze-dried

**Subgroup:** Freeze-dried fruit, loose

**Name of product:** Freeze-dried black currant - whole

**Purpose of the product :** For use as an ingredient in foodstuffs

**Ingredients :** The freeze-dried whole black currant

**GMO :** It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process

**A. Organoleptic evaluation before preparation:**

No.	Attribute	Requirements	Methods
1.	Colour	Purple-red to dark purple	Instruction No 13
2.	Appearance and consistency	Loose particles single black currant fruit, no stickies on the pressure, allows the presence of crushed fruit	
3.	Taste and flavour	Typical for black currant, other taste and flavours not accepted	

**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	Liquid with visible rehydrated particles of the fruits	Instruction No 13
2.	Colour of the rehydrated particles	Typical for black currant	
3.	Taste and flavour	Typical for black currant, without other taste and flavours	

**C. Physicochemical properties:**

No.	Attribute	Requirements	Methods
1.	Loss on drying	Max. 5 % wt.	Instruction No 4
2.	Particles not passing through a sieve 1 mm	Max. 5 % wt.	Instruction No 10
3.	Admixture mineral impurities	Max. 0,1 % wt	Instruction No 6
4.	Admixture vegetable product impurities	Max. 0,1 % wt	Instruction No 6
5.	Admixture slightly burned particles	Max. 3,0 % wt.	Instruction No 6
6.	The contents of aflatoxin: • B1 • Suma: B1,B2,G1,G2	Max. 2,0 µg/kg Max. 4,0 µg/kg	PN-EN ISO 16050:2011
7.	The content of heavy metals and pesticide residues in raw material		The degree of concentration = 7,1
7A.	• The content of heavy metals • lead Pb • cadmium Cd	max. 0,20 mg/kg max. 0,03 mg/kg	PN - EN ISO 11885
7B.	Residues of plant protection products	The content is not higher than the current rules define the EU	GC/MS

Note - The test for levels of contaminants dim. the item. 6 and 7 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 numer of microorganism	Max. 1 x 10 <sup>5</sup>	PN-ISO 21527-1
2.	Escherichia coli	Max. 1 x 10 <sup>2</sup>	PN-ISO 16649-2
3.	Salmonella	Absent in 25 g	PN-EN ISO 6579-1
4.	Yeast	Max. 5,0 x 10 <sup>3</sup>	PN-ISO 21527-2
5.	Moulds	Max. 5,0 x 10 <sup>3</sup>	PN-ISO 21527-2

**E. Package:** Double bags with blue polyethylene closed by the seal belt in a box (2 bags of a 5 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.

**I. Nutrition Facts Table:**

Nutritional value in 100 g:

- Energy value: 1860 kJ / 445 kcal
- Fat: 2,2 g
  - of which saturates: 0,0 g
- Carbohydrate: 85,6 g
  - of which sugars: 85,6 g
- Dietary Fiber: 23,9 g

	<b>QUALITY PRODUCT SPECIFICATIONS No 11.01.07.01</b>	Edition - 07
		Edition date – 09.09.2022

- Protein: 7,8 g
- Salt: 0,01 g

<b>Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.</b>						
Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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.**