

QUALITY CERTIFICATE No 37/11/23

Product: *Freeze-dried black currant - whole*

Batch No: *06.2025/LOC-165*

A. Organoleptic evaluation:

No	Attribute	Requirements	Findings
1.	Appearance	Loose particles single black currant fruit, no stickies on the pressure, allows the presence of crushed fruit	<i>Passed test</i>
2.	Colour	Purple-red to dark purple,	<i>Passed test</i>
3.	Taste and flavour	Typical for black currant, other taste and flavours not accepted	<i>Passed test</i>

B. Physicochemical properties:

No	Attribute	Requirements	Findings
1.	Loss on drying	Max. 5 % wt.	<i>0,5 % wt.</i>
2.	Particles passing through a sieve 1 mm	Max. 5 % wt.	<i>0,3 % wt.</i>
3.	Admixture mineral impurities	Max. 0,1 % wt.	<i>0 %</i>
4.	Admixture vegetable product impurities	Max. 0,1 % wt.	<i>0 %</i>
5.	Admixture light – burned particles	Max. 3,0 % wt.	<i>0 %</i>

C. Storage conditions:

- a) Store in closed packages*
- b) Max. temperature below 25°C, relative humidity below 75%*

D. Receiver :

NUTS IN BULK LTD

E. Number of unit packages :

40 kg

Quality Specialist

F

QUALITY CERTIFICATE No 36/11/23

Product: *Freeze-dried black currant - whole*

Batch No: *06.2025/LOC-83*

A. Organoleptic evaluation:

No	Attribute	Requirements	Findings
1.	Appearance	Loose particles single black currant fruit, no stickies on the pressure, allows the presence of crushed fruit	<i>Passed test</i>
2.	Colour	Purple-red to dark purple,	<i>Passed test</i>
3.	Taste and flavour	Typical for black currant, other taste and flavours not accepted	<i>Passed test</i>

B. Physicochemical properties:

No	Attribute	Requirements	Findings
1.	Loss on drying	Max. 5 % wt.	<i>0,7 % wt.</i>
2.	Particles passing through a sieve 1 mm	Max. 5 % wt.	<i>0,3 % wt.</i>
3.	Admixture mineral impurities	Max. 0,1 % wt.	<i>0 %</i>
4.	Admixture vegetable product impurities	Max. 0,1 % wt.	<i>0 %</i>
5.	Admixture light – burned particles	Max. 3,0 % wt.	<i>0 %</i>

C. Storage conditions:

- a) Store in closed packages*
b) Max. temperature below 25°C, relative humidity below 75%

D. Receiver :

NUTS IN BULK LTD

E. Number of unit packages :

60 kg

Quality Specialist

QUALITY CERTIFICATE No 35/11/23

Product: *Freeze-dried black currant - whole*

Batch No: *06.2025/LOC-38*

A. Organoleptic evaluation:

No	Attribute	Requirements	Findings
1.	Appearance	Loose particles single black currant fruit, no stickies on the pressure, allows the presence of crushed fruit	<i>Passed test</i>
2.	Colour	Purple-red to dark purple,	<i>Passed test</i>
3.	Taste and flavour	Typical for black currant, other taste and flavours not accepted	<i>Passed test</i>

B. Physicochemical properties:

No	Attribute	Requirements	Findings
1.	Loss on drying	Max. 5 % wt.	<i>1,9 % wt.</i>
2.	Particles passing through a sieve 1 mm	Max. 5 % wt.	<i>0,2 % wt.</i>
3.	Admixture mineral impurities	Max. 0,1 % wt.	<i>0 %</i>
4.	Admixture vegetable product impurities	Max. 0,1 % wt.	<i>0 %</i>
5.	Admixture light – burned particles	Max. 3,0 % wt.	<i>0 %</i>

C. Storage conditions:

- a) Store in closed packages*
b) Max. temperature below 25°C, relative humidity below 75%

D. Receiver :

NUTS IN BULK LTD

E. Number of unit packages :

20 kg

Quality Specialist