



	PRODUCT SPECIFICATION	SPECIFICATION CODE
		AB-SGP -204-01

1.	IDENTIFICATION DATA	
PRODUCT NAME:	DEEP FROZEN WILD BLACKBERRY CONFITURE	
PRODUCT CODE:	204	
VARIETY:	WILD	
ORIGIN:	SERBIA	
2.	ORGANOLEPTIC ANALYSIS-SENSORY ANALYSIS	
No.	CHARACTERISTIC	SIZE/VALUE
1.	SHAPE	HEALTHY, WHOLE, INDIVIDUAL FRUIT, SHAPE TYPICAL OF THE VARIETY
2.	APPEARANCE	FREE FROM UNPIGMENTED AND SQUASHED FRUIT
3.	COLOUR	BLACK COLOUR, WITH A MAXIMUM OF 20%RED-"RUBIN" FRUITS
4.	AROMA	OF THE RIPE FRUIT
5.	FLAVOUR	TYPICAL OF WILD BLACKBERRY
3.	PHYSICAL CHARACTERISTICS	
No.	CHARACTERISTIC	VALUE/SAMPLE 2,5kg
1.	CALIBRATION	ABSENT
2.	BRIX	9-11° (measured at 20°)
3.	% OF BLOCK AND BROKEN FRUIT	MAX. 5 pcs
4.	% OF MOULDY FRUIT	ABSENT
5.	% OF VEGETATIVE PRESENCE (stem, stalk, leaf)	MAX. 3 pcs
6.	FRUIT WITH DRUPELET IMPERFECTIONS	MAX. 5 pcs
7.	UNRIPE FRUIT	MAX. 5 pcs
8.	% OF OTHER MATTER (wood, plastic, insects, glass, soil)	ABSENT
4. MICROBIOLOGICAL CHARACTERISTICS		

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Microbiological characteristics have been defined in more detail in Annex 1					
5. CHEMICAL CHARACTERISTICS-PESTICIDES					
Chemical characteristics have been defined in more detail in Annex 2					
6. CHEMICAL CHARACTERISTICS-HEAVY METALS					
Chemical characteristics have been defined in more detail in Annex 3					
7. PRODUCTION PROCESS CONTROL					
Performed according to the HACCP plan, with the presence of metal detectors with etalons of 2.5mm (Ferrous), 3.0mm (Not Ferrous), 3.5mm (Stainless Steel). The product is stored at a temperature of -18°C to -22°C.					
Ingredients, additives, allergens:		(List of allergens) Annex 4			
GMO		The product is not produced from genetically modified organisms			
Ionisation		The product has not undergone any ionising radiation			
Radioactivity		Upon the user's request: Eur limit Cs134 and Cs137 = max 600Bq/kg (EC) 733/2008 Ser limit Cs134 and Cs137 = max1250Bq/kg Rule. 86/2011			
8. PACKING					
No	TYPE	PACKAGING	DIMENSIONS IN mm	WEIGHT -net	WEIGHT-gross
1.	POLYETHYLENE BAGS	12/1,13/1,14/1	380x(2x150)x700x0.03	12,13kg, 14 kg	12.030, 13.030, 14.030 kg.
2.	CARTON	K-240	380x280x240	12,13kg, 14 kg	12.530, 13.530, 14.530 kg
Note: Wild blackberry confiture may be packed in a form of small bags or boxes, if required by the customers					
3.	EUR, EPAL pallets		1200x800		
Storage in cold store		The goods are stacked in frame pallets, 4 -6 pallets in height. The goods may be kept on Euro pallets if the cold store has sufficient space available or has storage racks. Storage temperature: minimum of -18°C to -20°C			
Storage in sales facilities		The goods should be kept refrigerated at min. -18°C			
Client storage		The goods should be kept refrigerated at -18°C			
Product shelf life:		When kept at -18°C, 24 months from the packing date			
Transport and handling		<ul style="list-style-type: none"> • Truck transport, closed with refrigerating devices • Transport temperature, a minimum of -18°C 			
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	<ul style="list-style-type: none"> • Transport time unlimited • Fragile goods-do not throw and overturn
Intended use	For a wide scope of consumers. The product is not intended for persons allergic to berry fruit
Declaration data according to client instructions:	<ul style="list-style-type: none"> • Product name • Net weight • Country of origin • Use by <ul style="list-style-type: none"> • Storage conditions • Lot number • EAN code
Instructions for use:	Prior to use, the wild blackberry should be thawed and it may be consumed without any prior preparation. Once defrosted, do not freeze the wild blackberry again. Prior to serving, and during use, the product should not be kept out at a temperature above 20°C for an extended period of time.
Additional information	The product is not high in calories and does not cause body weight increase with consumers.

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