

PRODUCT SPECIFICATION

SPECIFICATION CODE

AB-SGP -104-01

1.		IDENTIFICATION DATA			
PRODUCT NAME:		DEEP FROZEN RASPBERRY WHOLE AND BROKEN			
	UCT CODE:	104			
VARIE	ETY:	WILLAMETTE and MEEKER			
ORIGI		SERBIA			
2.	ORC	GANOLEPTIC ANALYSIS-SENSORY	ANALYSIS		
No.	CHARACTERISTIC	SIZE/VA	LUE		
1.	APPEARANCE	WHOLE AND BROKEN FROZ	ZEN RASPBERRY FRUIT		
2.	COLOUR	RED TO DARK RED			
3.	AROMA	OF THE RIPE FRUIT			
4.	FLAVOUR	TYPICAL OF RASPBERRY			
3.		PHYSICAL CHARACTERISTICS			
No.	CHARACTERISTIC	VALUE/SAMPLE 2,5kg			
1.	CALIBRATION	ABSENT			
2.	BRIX	9°-12° (measured at 20°)			
3.	% WHOLE FRUIT				
4.	% OF CRUMBLE	As required by tl	ne customer		
5.	% OF BROKEN FRUIT				
6.	% OF BLOCK FRUIT	Up to 5% of block fruit			
7.	% OF MOULDY FRUIT	Up to 5% of net weight			
8.	% OF VEGETATION	Elevencelyy 1 et 5 kg eter	m and laavas 2 at 5 kg		
	PRESENCE	Flower calux 1 at 5 kg, stem and leaves 2 at 5 kg			
9.	% OF OTHER	ABSENT			
	MATTER (wood,				
	plastic, insects, glass,				
soil)					
4. MICROBIOLOGICAL CHARACTERISTICS					
3.4:	1	1 1 1 6 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
Microbiological characteristics have been defined in more detail in Annex 1					

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Previous issue: None		Snežana Petrović	Dragan Vujović
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5. CHEMICAL CHARACTERISTICS-PESTICIDES

6. CHEMICAL CHARACTERISTICS-HEAVY METALS

Chemical characteristics have been defined in more detail in **Annex 2**



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Che	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					
		•	errous), :	3.5mm (Stainless Steel). The	product is st	tored at a
	perature of -18°C to edients, additives,	-ZZ C.	(List of	allorgons) Annov 4		
_	gens:		(List of allergens) Annex 4			
GMO			The product is not produced from genetically modified			
			organis	•	,	
Ioni	sation		The pro	oduct has not undergone any	ionising rad	iation
Rad	ioactivity		-	ne user's request:		
				it Cs134 and Cs137 = max 60		•
0			Ser limi	it Cs134 and Cs137 = max125	0Bq/kg Rul	e. 86/2011
8.				PACKING		
No	ТҮРЕ	PACK/	AGING	DIMENSIONS IN mm	WEIGHT	WEIGHT-
					-net	gross
1.	POLYETHYLENE	15/1		380x(2x150)x700x0,03	10kg,	10.030kg,
	BAGS				11kg,	11.030kg
2.	CARTON	K-240		380x280x240	12 kg 10kg,	12.030 kg 10.530kg,
۷.	CARTON	K-240		300x200x240	10kg, 11kg,	11.530kg,
					12 kg	12.530 kg
3.	EUR, EPAL			1200x800		
pallets						
				- bags and boxes. The boxes are		
top lids, carefully stacked onto the frame pallets, marked clearly and visibly labelled with pallet list. In case the product is sold as a final product, the product is mounted onto the euro pallets and wrapped with						
stretch film.						
			The goods are stacked in frame pallets, 4 -6 pallets in height.			
Storage in cold store			The goods may be kept on Euro pallets if the cold store has			
storage in cola store			sufficient space available or has storage racks. Storage			
Storage in gales facilities			temperature: minimum of -18°C to -22°C			
Storage in sales facilities Client storage			-			
Product shelf life:			When kept at -18°to -22°C, 24 months from the packing date			
Transport and handling			Truck transport, closed with refrigerating devices			
			Transport temperature, a minimum of -18°C			
			Transport time unlimited			
			Fragile goods-do not throw and overturn			
			For further processing in food industry			
Declaration data according •			• P	roduct name		

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to	Net weight	Storage conditions	
client instructions:	• Country of origin	• Lot number	
	Use by	• EAN code	
Instructions for use:	-		
Additional information	The product is not high in calories and does not cause body weight increase with consumers.		

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