

Technical Specification

Product:
Fruits of the forest puree nse wsu

Material:
04023983

Last Update:
05/12/2022

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I. General Conditions

- * The delivered products are produced, packed and transported according to the Good Agricultural Practices (GAP); the Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP); HACCP procedures are implemented.
- * The producer must clearly define its quality policy and the quality system must be documented and is preferably certified by an accredited third party according to GFSI approved food safety standards (FSSC22000; IFS; BRC; SQF; Primus GFS).
- * The products are in line with the current EC legislation.
- * The products do not contain any raw materials from genetically modified origin - GMO free conform Reg.1829/2003/EC (labelling) and Reg.1830/2003/EC (traceability) and any amendment thereof.
- * The products are free from foreign materials and they are metal detected.
- * The products are not treated by any kind of radiation. The products are not contaminated conform Reg.616/2000/EC and any amendments thereof.
- * Food safety and traceability conform Reg.178/2002/EC and Reg.852/2004/EC and any amendments thereof.
- * Pesticide residues conform Reg.396/2005/EC and any amendments thereof.
- * Heavy metals conform Reg.1881/2006/EC and any amendments thereof.
- * Microbiology conform Reg.2073/2005/EC and any amendments thereof.
- * Allergens conform Reg.1169/2011/EC and any amendments thereof: no declaration needed. Major allergens are not present in the product. Minor allergens: fructose and saccharose proper to the fruits.
- * Labelling of food stuffs conform Reg.1169/2011/EC and any amendments thereof.
- * Products are packed using contact materials conform to Reg.1935/2004/EC and any amendments thereof.

II. General Product Description

The Fruits of the forest puree nse wsu is a frozen fruit puree with thermal treatment and with constant flavor and color.

The product is made of healthy and ripe, not fermented fruits.

Colour (as expected of the variety) :red-black

Taste :full, natural and characteristic of the fruit. No off flavours.

Odour :typical, no "off" odour.

III. Composition

20,00% Red currant	Country of Origin: LT,PL,UA
17,00% Strawberry	Country of Origin: BA,BG,PL,RS
12,00% Black currant	Country of Origin: LT,PL
12,00% Blackberry cultivated	Country of Origin: BA,BG,PL,RS
11,01% Sugar	Country of Origin: BE,MA,PL
7,50% Blueberry wild	Country of Origin: BA,BY,EE,LT,LV,RO,RS,RU, SE,UA
6,00% Strawberry	Country of Origin: MA
5,93% Water	
4,00% Raspberry	Country of Origin: BA,RS
4,00% Raspberry	Country of Origin: UA
0,56% Elderberry conc 58° Brix	Country of Origin: AT,HU,IT

IV. Chemical/Physical characteristics

Brix	°BX	21,0 +/-2
pH	pH	3,1 +/-0,3
Critical harmful foreign bodies	PC	0



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V. Bacteriological characteristics /g

		Target	Tolerance
Total plate count (/g)	cfu	1000 max.	10000 max.
Yeasts (/g)	cfu	100 max.	1000 max.
Moulds (/g)	cfu	100 max.	1000 max.
Enterobacteria (/g)	cfu	10 max.	100 max.
E.Coli (/g)	cfu	10 max.	10 max.
Staphylococcus aureus (/g)	cfu	10 max.	100 max.
Salmonella (/25g)	cfu	0	0
Listeria M. (/25g)	cfu	0	0

VI. Nutritional values - declaration per 100g (calculated)

Energy (kJ/kcal)	340/80
Fat (g)	0,35
of which saturates (g)	0,02
Carbohydrate (g)	15,80
of which sugars (g)	15,70
Fibre (g)	3,00
Protein (g)	0,88
Salt (g)	0,01

VII. Packaging requirements / Storage condition

Shelf-life product:	1095 days
Minimum shelf-life product at delivery:	180 days
Shelf-life defrosted fruits:	24 hours
Shelf-life defrosted pasteurized purees:	14 days

Never refreeze thawed products

Delivery and storage temperature frozen products:	max. -18°C +/-3°C
Storage temperature defrosted fruits and purees:	4°C to max. 10°C
Delivery and storage temperature fresh and aseptic products:	4°C to max. 10°C

Packaging information	- Product designation / product code - Net weight. - Lot number. - Best before date (BB). - Storage conditions.
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Packing:	4 X 1 KG
Description Packaging	Sealed trays(PP)+lid in carton
EAN13	5410302239834
EAN128	(01)15410302239831
Standard palletisation	8 carton x 16 layers = 128 carton = 512,0 KG



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Remark: This product specification is liable to the season and the crop.

DIRAFROST F.F.I. nv
Klaverbladstraat 11
B-3560 LUMMEN
BE 0432 893 182