	SPECIFICATION OF THE PRODUCT	Specification No. DFRWB 002 Version: 1 Acting date: 10.06.2017.
	D/F RASPBERRY WHOLE&BROKEN 80:20	Page:1/2

Organoleptic characteristics: The product is prepared from fresh, mature, sound raw raspberry fruits, *Rubus idaeus L.*, adequate variety, free from all impurities, without damaged or blemished fruits. The product is individually quick frozen, without ice, typical taste and flavor and typical color.

General: The final product complies with all current RS and EEC Food Legislation.

Quality of the product:

Variety: Willamette

The product conforms to the following physical standards (sample 1000 g):

Size of the single fruit	min 14mm
Foreign matter (wood, stones, glass etc.)	nil
Extraneous vegetable matter	1 pcs
Fruits with dry parts	1 %
Moldy fruits	nil
Damaged fruits (change of color, insect damage, rotten parts)	
- Smaller (2-6mm)	10 pcs
- Larger (>6mm)	6 pcs
Mechanically damaged fruits (parts of fruits)	1 %
Calyx attached to the fruit	nil
Blemished fruits	2 %
Whole fruits and min 2/3 of the whole fruits	min 80 %
Crumble	max 2%
Color	homogenous

Freezing process is carried out using proper machinery in short time. Quick freezing process is complete when the core of the fruit is at the temperature of -18°C or lower.

Frozen fruits after defrost conform to the following characteristics:

- sound, clean, without any impurities/admixtures
- color, taste and flavor typical for the fruit
- without other taste or flavor


Once thawed, product must not be refrozen.

Health safety and hygienic quality of food products

Microbiological quality:

- Aerobic mesophilic bacteria	max 10 ⁵ /g
- <i>Enterobacteriaceae</i>	max 10 ² /g
- <i>Salmonella spp.</i>	0/25g
- Sulphito-reducing <i>Clostridium</i>	max 10 ² /g
- Yeasts	max 10 ³ /g
- Molds	max 10 ³ /g
- Escherichia coli	max 10 ³ /g
- Listeria monocytogenes	0
- Norovirus	0/25g

The product must not contain either pathogenic or potentially pathogenic microorganisms or their metabolites in the amount hazardous to people's health.

	SPECIFICATION OF THE PRODUCT	Specification No. DFRWB 002 Version: 1 Acting date: 10.06.2017.
	D/F RASPBERRY WHOLE&BROKEN 80:20	Page:2/2

Maximum concentration of heavy metals and non-metals:

- Lead	0,2 mg/kg
- Cadmium	0,05 mg/kg
- Mercury	0,02 mg/kg
- Arsenic	0,30 mg/kg
- Copper	10,0 mg/kg

Packaging:

The final product is packed in a cardboard box, inner blue polyethylene bag, net 4x2.5kg, with label.

Best before:

24 months at the temperature of -18°C or less.

Note:

Products on one EURO palette must have the same batch number, i.e. must be produced in the same interval (within 24 hours). Batch No. must anticipate with letter L.

Palettization:

EURO palette (800 x 1200 mm)
 Gross weight: max. 800 kg
 Height: max. 2,0 m

Labeling:

The label must contain:

- Title of product
- Net weight
- Date of production/Batch No.
- Best before
- Storage conditions and safety aspects
- Supplier's/producer's name
- Country of origin

On behalf of FORTIS

Marija Ignjatovic, Food Quality Technologist