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|  | <b>SPECIFICATION OF THE PRODUCT</b>   | Specification No. DFSCA 001<br>Version: 1<br>Acting date: 10.06.2017. |
|  | <b>D/F SOUR CHERRY A-GRADE PITTED</b> | Page:1/2  |

**Organoleptic characteristics:** The product is prepared from fresh, mature, sound raw sour cherry fruits, *Prunus Cerasus 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: Oblacinska

The product is calibrated > 16mm

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

|  |              |
|--|--------------|
| Number of fruits in 1kg                      | 400-520 pcs  |
| Pits   | max 0,05 %   |
| Fruits with worms                            | max 0,05 %   |
| Leaves                                       | max 0,03 pcs |
| Stems  | max 0,01 pcs |
| Overripe fruits                              | max 5 %      |
| Underripe fruits                             | max 3 %      |
| Fermented fruits                             | max 0,05 %   |
| Blemished fruits                             | max 2 %      |
| Mechanically damaged fruits                  | max 2 %      |
| Fruits damaged due to disease, fungi or mold | max 3 %      |
| Deformed fruits                              | 5-7 pcs      |
| Fruits with changed color                    | max 0,3 pcs  |
| Dry matter                                   | 18 %         |

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

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

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**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 1x10kg, 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**

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