	SPECIFICATION OF THE PRODUCT	Specification No. DFSCJ 001 Version: 1 Acting date: 10.06.2017.
	D/F SOUR CHERRY FRUIT JUICE	Page:1/2

Organoleptic characteristics: The product is prepared from fresh, mature, sound raw sour cherry fruits, *Prunus Cerasus L.*, adequate variety. The product is strained juice made from straining sour cherries in the process of depitting, frozen, 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

Pure fruit juice without added water, sugar or additives, without pits, without fermentation, Brix 12-18%. Color red to dark red.

Tolerances:

Pit fragment	max 0,5 %
Foreign matter	nil

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
- <i>Escherichia coli</i>	max 10 ³ /g
- <i>Listeria monocytogenes</i>	0

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. DFSCJ 001 Version: 1 Acting date: 10.06.2017.
	D/F SOUR CHERRY FRUIT JUICE	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 blue polyethylene bag, net 1x10kg.

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