

# SPECIFICATION OF THE PRODUCT

## D/F SOUR CHERRY PRESS QUALITY

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

Foreign matter (wood, stones, glass, plastic)	nil
Pits	max 0,5 %
Fruits with worms	max 1 %
Stems, leaves	max 0,5 pcs
Deformed fruits	max 70 %
Overripe and underripe fruits	max 30 %
Rotten fruits	max 1 %

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

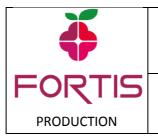
Once thawed, product must not be refrozen.

#### Health safety and hygienic quality of food products

#### Microbiological quality:

- Aerobic mesophilic bacteria	max 10 <sup>5</sup> /g
- Enterobacteriaceae	max 10 <sup>2</sup> /g
- Salmonella spp.	0/25g
- Sulphito-reducing Clostridium	max 10²/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
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#### 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

Marija Ignjatovic, Food Quality Technologist