	SPECIFICATION OF THE PRODUCT	Specification No. DFSA 001 Version: 1 Acting date: 10.06.2017.
	D/F STRAWBERRY A-GRADE UNCALIBRATED	Page:1/2

Organoleptic characteristics: The product is prepared from fresh, mature, sound raw strawberry fruits, *Fragaria 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: Senga Sengana

The product is uncalibrated.

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

Foreign matter (stones, wood, glass, soil, metal, plastic, etc.)	nil
Extraneous vegetable matter	nil
Stalks/calyx attached to the fruits	1 pcs. /10 kg
Blemished fruits (under ripe, over ripe, diseased, through insects, birds, slugs, moldy fruits)	
- smaller damages – 30-33% of the fruit surface	40 g
- larger damages - >33% of the fruit surface	30 g
Mechanically damaged fruits	25 g
Block frozen fruits	5 %

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.

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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 10kg, 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