	<b>SPECIFICATION OF THE PRODUCT</b>	Specification No. DFSP 001 Version: 1 Acting date: 10.06.2017.
	<b>D/F STRAWBERRY PRESS QUALITY</b>	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 conforms to the following physical standards (sample 1000 g):

Presence of other varieties	max 20%
Foreign matter (stones, wood, glass, soil, metal, plastic, etc.)	nil
Stalks/calyx attached to the fruits	20-30 %
Moldy fruits	max 10 %
Partly dried fruits	max 30 %
Unripe fruits	max 30 %
Overripe fruits	max 30 %
Block frozen fruits	10-50 %

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
- <i>Escherichia coli</i>	max 10 <sup>3</sup> /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