Organoleptic characteristics: The product is prepared from fresh, mature, sound raw raspberry fruits, Rubus idaeus L., adequate variety, free from all impurities, without damaged or blemished fruits. The fruits are gathered without stalks (remaining attached to the fruit). The product is individually quick frozen, without ice, with typical taste and flavour, juicy and aromatic, and typical colour, red with purple shade.

General: The final product complies with all current RS and EEC Food Legislation.

Quality of the product:

Variety: Willamette

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

- Diameter of the fruit: min. 16 mm
- Foreign matter (stones, wood, glass, soil, metal, plastic, etc.): nil
- Extraneous vegetable matter: 1 pcs.
- Fruits with dry parts: 1%
- Mouldy fruits: nil
- Blemished fruits (underripe, overripe, diseased): 10 pcs.
  - diameter of damage 2-6 mm: 6 pcs.
  - diameter of damage > 6 mm: 10 pcs.
- Damaged fruits (broken, squashed, malformed): 1%
- Stalks/calyx attached to the fruits: nil
- Damaged through insects, birds, slugs, etc.: 2%
- Whole individually frozen fruits: min. 95%
- Colour: approx. equable

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 less.

Frozen fruits after defrost conform to the following characteristics:
- sound, clean, without any impurities/admixtures
- colour, taste and flavour typical for the fruit
- without other taste or flavour

Once thawed, product must not be refrozen.

Health safety and hygienic quality of food products

Microbiological quality:

- Aerobic mesophilic bacteria: max 10⁵/g
- Enterobacteriaceae: max 10⁶/g
- Salmonella spp.: 0/25g
- sulphito-reducing Clostridium: max 10⁵/g
- yeasts: max 10⁵/g
- moulds: max 10⁵/g

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**

**D/F RASPBERRY A-GRADE**

**FORTIS** - fruits and vegetables producing, processing and trading company
Kneginje Zorke 38, 11000 Beograd, Serbia

**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, 4 x 2,5 kg, 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.

**Paletting:**

EURO palette (800 x 1200 mm)
Gross weight: max. 900 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 Tecnologist