

PRODUCT SPECIFICATION

Product Variety	Fruit of the Forrest nr 7
Origin	Red Currant (32%) / Wild Blackberry (25%) /Black Currant (25%)/Raspberry (10%) /Wild Blueberry (8%)
	Europe and South America

GeneralDescription Fruits which are selected from the best frozen fruits, and mixed into a nice blend
 All fruits are of top quality and individually cleaned and frozen. After the selection Process the fruits are carefully blended and packed in either 4 x 2.5 kg or cartons of 10 kg. Metal detection is done after producing individual fruits, and after the mix. Within individual packaging the % of the fruit may vary, due to system of mixing.

Chemical Specifications

Fruit-/vegetable content	100%
Brix	11 +/- 3
pH	3,2 – 3,8

Microbiological Specifications

Total plate count	$\leq 5 \cdot 10^5$	cfu/g
Coliforms	≤ 100	cfu/g
E. Coli	≤ 30	cfu/g
Salmonella	Negative in 25	g
Yeast & mould	$\leq 1 \cdot 10^5$	cfu/g

Physical Characteristics

Sort of defect	Maximum
Bloom /-Calyx	Max 2 / 10 kg
Stalks/ part of stalks	Max 1 / kg
Leaves or part of leaves	Max 1 / kg
Insects	Max 1 / 1000 kg
Non organic foreign objects	None

Metal Detection

Ferro	1,5	mm
Non Ferro	2,0	mm
Stainless steel	2,5	mm

Average nutritional value in 100gram of product

Energy value	51,2 216,8	Kcal KJ
Protein	1	gram
Carbohydrates	8,38	gram
- Including sugar	7,32	gram
Fat	0,4	gram
- Including saturated	0,04	gram
Fiber	6,0	gram
Sodium/Salt	6,6	mg

Storage & Shelf life

The goods must be stored at a temperature between -18°C and -22°C.
 The shelf life of the goods are up to 3 years after date of production, if the goods are kept in the proper conditions as described above. Defrosted goods are to be used immediately and never be frozen again.

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GMO Statement	We declare that all goods delivered are not genetically modified nor do they contain genetically modified ingredients. Regulation 1829/2003 EU and regulation 1830/2003 EU.
Radiation	We guarantee that the level of radiation of the goods is below the maximum values as defined in the Regulation 2009/C 283/02. All values found are inherent to the goods, due to natural circumstances.
Irradiation	None of the goods delivered have been irradiated. Regulations 1999/2 and 1999/3 EU.
Pesticides	We guarantee that the level of pesticides in the goods is below the limits as defined in the regulation 396/2005 + amendments and are within the rules as described in regulations residues of pesticides (residue regulation).
Heavy Metals	We guarantee that the levels of heavy metals in the goods are below the limits as defined in the various applicable Council Regulations and/or Directives of the European Union and furthermore below the maximum values as defined in the regulation BGA 92 of the German Bundesgesundheitsamt and European regulation 1881/2006 EU
Pollutions	We guarantee that the levels of all pollutions are within the regulations of Food and Drugs Pollutions in food. Product does not contain chemical contaminants according European regulation 1881/2006 EU.
Allergens	We declare that all substances, ingredients and sub-ingredients in the ingredient list are attached to the specification. This applies particularly to allergens, which have to be clearly labelled as an ingredient or cross contamination substance. List of Allergens according to requirement 2000/13/EG and 1169/2011/EU + amendments. For the allergens see the ALBA-list below.
Traceability	All goods are labelled, mentioning a batch code and/or lot number. Batch codes and lot numbers are the basis of our traceability system whereby all goods at all times can be traced to the origin.
Packaging	All goods are packed in food approved packing such plastic pails, cartons with polymeric lining or polymer bags, bags can be also in metallic drums, in accordance with E.U. Council directive 1935/2004 and 10/2011.

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LEDA-Lijst

LeDa Code	S1 code	Allergen	Product without	Product contains	May contain (and product without)	Unknown
Legal Allergens						
1	AW	Gluten	X			
1.1	UW	Wheat	X			
1.2	NR	RYE	X			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	X			
2.0	AC	Crustaceans	X			
3.0	AE	Egg	X			
4.0	AF	Fish	X			
5.0	AP	Peanuts	X			
6.0	AY	Soy	X			
7.0	AM	Cow's milk	X			
8	AN	Nuts	X			
8.1	SA	Almonds	X			
8.2	SH	Hazelnuts	X			
8.3	SW	Walnuts	X			
8.4	SC	Cashews	X			
8.5	SP	Pecan nuts	X			
8.6	SR	Brazil nuts	X			
8.7	ST	Pistachio nuts	X			
8.8	SM	Macadamia or Queensland nuts	X			
9.0	BC	Celery	X			
10.0	BM	Mustard	X			
11.0	AS	Sesame	X			
12.0	AU	Sulphur dioxide and Sulphites (E200 – E228) at concentrations of more than 10mg/kg (10ppm) or 10 mg/l expressed as SO ₂	X			
13.0	NL	Lupin	X			
14.0	UM	Molluscs	X			
Additional allergens						
20.0	ML	Lactose	X			
21.0	NC	Cocoa	X			
22.0	MG	Glutamate (E620 – E625)	X			
23.0	MK	Chicken meat	X			
24.0	NK	Coriander	X			
25.0	NM	Corn/Maize	X			
26.0	NP	Legumes	X			
27.0	MC	Beef	X			
28.0	MP	Pork	X			
29.0	NW	Carrot	X			