



Technical Specification

Product: Raspberry puree nse wsu	Material: 04023003	Last Update: 22/10/2015	Pages: 1/3
--	------------------------------	-----------------------------------	----------------------

I. General Conditions

- * The delivered products are produced, packed and transported according to the Good Agricultural Practices (GAP); the Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP); HACCP procedures are implemented.
- * The producer must clearly define its quality policy and the quality system must be documented and is preferably certified by an accredited third party according to GFSI approved food safety standards (FSSC22000; IFS; BRC; SQF; Primus GFS).
- * The products are in line with the current EC legislation.
- * The products do not contain any raw materials from genetically modified origin - GMO free conform Reg.1829/2003/EC (labelling) and Reg.1830/2003/EC (traceability) and any amendment thereof.
- * The products are free from foreign materials and they are metal detected.
- * The products are not treated by any kind of radiation. The products are not contaminated conform Reg.616/2000/EC and any amendments thereof.
- * Food safety and traceability conform Reg.178/2002/EC and Reg.852/2004/EC and any amendments thereof.
- * Pesticide residues conform Reg.396/2005/EC and any amendments thereof.
- * Heavy metals conform Reg.1881/2006/EC and any amendments thereof.
- * Allergens conform Reg.1169/2011/EC and any amendments thereof: no declaration needed. Major allergens are not present in the product. Minor allergens: fructose and saccharose proper to the fruits.
- * Labelling of food stuffs conform Reg.1169/2011/EC and any amendments thereof.
- * Products are packed using contact materials conform to Reg.1935/2004/EC and any amendments thereof.

II. General Product Description

The Raspberry puree nse wsu is frozen fruit puree, flash pasteurised: full flavour/colour.

The product is made of healthy and ripe, not fermented fruits.

Colour (as expected of the variety)	:red
Taste	:full, natural and characteristic of the fruit. No off flavours.
Odour	:typical, no "off" odour.

III. Composition

83,00% Raspberry Willametta for puree	Country of Origin: BA,RS
17,00% Sugar Syrup (65% sugar, 35 % water)	Country of Origin: BE,NL
Variety	Willametta

IV. Chemical/Physical characteristics

Brix	°BX	19,0 +/-2
pH	pH	3,0 +/-0,3
FM: Critical harmful foreign bodies	PC	0

V. Bacteriological characteristics /g

		Target	Tolerance
Total plate count (/g)	cfu	1000 max.	10000 max.
Yeasts (/g)	cfu	100 max.	1000 max.
Moulds (/g)	cfu	100 max.	1000 max.
Enterobacteria (/g)	cfu	10 max.	100 max.
E.Coli (/g)	cfu	10 max.	10 max.
Staphylococcus aureus (/g)	cfu	10 max.	100 max.
B. Cereus (/g)	cfu	100 max.	100 max.



Technical Specification

Product: Raspberry puree nse wsu	Material: 04023003	Last Update: 22/10/2015	Pages: 2/3
--	------------------------------	-----------------------------------	----------------------

		Target	Tolerance
Salmonella (/25g)	cfu	0	0
Listeria M. (/25g)	cfu	0	0

VI. Nutritional values - declaration per 100g (calculated)

Energy (kJ/kcal)	317/75
Fat (g)	0,25
of which saturates (g)	0,02
Carbohydrate (g)	15,20
of which sugars (g)	15,10
Fibre (g)	3,90
Protein (g)	1,10
Salt (g)	<0,01

VII. Packaging requirements / Storage condition

Product delivery temperature	: max. -18 °C +/- 3 °C
Product storage temperature	: max. -18 °C
Shelf-life frozen fruits	: 24 months at -18 °C
Shelf-life frozen past.puree	: 36 months at -18 °C
Shelf-life aseptic puree	: 24 months at +4 °C up to max +10 °C
Shelf-life defrosted fruits	: 24 hours at +4 °C
Shelf-life fresh or defrosted past.puree:	14 days at +4 °C

Never refreeze the thawed fruits.

Packaging information	- Product designation / product code - Net weight. - Lot number. - Best before date (BB). - Storage conditions.
-----------------------	---

Packing:	4 X 1 KG
Description Packaging	Sealed trays(PP)+lid in carton
EAN13	5410302230039
EAN128	(01)15410302230036
Standard palletisation	8 carton x 16 layers = 128 carton = 512,0 KG

Remark: This product specification is liable to the season and the crop.



Technical Specification

Product:
Raspberry puree nse wsu

Material:
04023003

Last Update:
22/10/2015

Pages:
3/3

Name/ Name/ Nom/ Naam	Function/ Funktion/ Fonction/ Functie
-----------------------	---------------------------------------

HAENEN BO

Group Quality and Technical Manager

Signature/ Signatur/ Signature/ Handtekening	Stamp/ Stempel/ Cachet/ Stempel
--	---------------------------------

DIRAFROST F.F.I. nv

Klaverbladstraat 11
BE-3560 LUMMEN
Tel: +32 (0)13 55 27 01
Fax: +32(0)13 55 27 00