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## PRODUCT SPECIFICATION

Issue date: 08/07/2014 Revision date: 26/09/2019

Version: 2.0

Product	IQF Raspberry Crumble Yoghurt Quality			
Ingredients declaration	100% Raspberry			
Variety	Rubus idaeus spp.			
Origin	Poland/Bulgaria/Serbia/Lithuania			
FME Product Code	160.048.007.083			
General Description	Raspberries, which are grown according European legislation, and which have been sorted. After 3 times of inspection, colour sorting, the product is milled and frozen. After freezing the fruit is sorted again, and packed.			

**Chemical Specifications** 

Brix (20°C)	10.0 +/- 2.0
pH	3.0 - 3.5

**Microbiological Specifications** 

Total plate count	<5·10 <sup>5</sup>	cfu/g
Coliforms	<100	cfu/g
E. coli	<100	cfu/g
Salmonella	Absent in 25 g	
Listeria monocytegenes	Absent in 25 g	
Yeast & mould	<1.104	cfu/g

**Physical characters** 

Defect	Description	Toloropoo (por		
Description		Tolerance (per		
		10 kg sample)		
Leaf or part of leaf	>3 mm	≤1 pcs		
Stems (>3 mm), calyxes, cores		≤1 pcs		
External foreign matter	Glass, metal, etc.	Absent		
Insects	Insects not apparently visible during sorting operations;	≤1 pcs/1000 kg		
	Insects, inhabiting the fruits (worms, eggs, larvae)			
External vegetable matter	Sand; soil	0.05% (w/w)		
	Plant foreign matter, grass, flowers, seeds	≤1 pcs/100 kg		
Crumble	(in granules)	≤96 % (w/w)		
Broken	(1/3-2/3 of the raspberry)	≤4 % (w/w)		
Whole fruits		0 % (w/w)		
Unripe fruits	Green or white	≤0.04 % (w/w)		
Slightly unripe	Pale	≤10 % (w/w)		
Overripe	Overripe Oxidized fruits			
Mould (visible)	Mould (visible)			
Defect, deformed fruits		0 % (w/w)		
Clumps >2 pcs		≤1.5 % (w/w)		

**Organoleptic Characteristics** 

Colour	Red typical from raspberry
Odour and Flavour	Typical from raspberry
Texture	Soft, typical for raspberry

## **Metal detection**

Fe	2.5	mm
Non-Fe	3.0	mm
Stainless Steel	3.5	mm

Average nutritional value in 100 gram of product

, o. a.g.	matricional value in 10	o grain or product	
Energy value		23.0	Kcal
		96.0	KJ
Protein		0.7	gram
Carbohydrates		5.1	gram
-	Including sugar	3.2	gram
Fat		0.4	gram
-	Including saturated	0.01	gram
Fibre		1.3	gram
Salt		2.5	mg
-	Na <sup>+</sup>	1.0	mg

## Storage & Shelf life

The goods must be stored at a temperature between -18°C and -20°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 must be used immediately and never be frozen again.

**GMO Statement** The producer declares that all goods delivered are not genetically modified nor do they contain

genetically modified ingredients. Regulation EC 1829/2003 and regulation EC 1830/2003.

**Radiation** The producer guarantees 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 EC.

Pesticides The producer guarantees that the level of pesticides in the goods is below the limits as define

d in the regulation EC 889/2008 + amendments and are within the rules as described in regula

tions residues of pesticides (residue regulation).

**Heavy Metals**The producer guarantees that the levels of heavy metals in the goods are below the limits a

s defined in the European regulations EC 1881/2006 + amendments.

**Pollutions** The producer guarantees that the levels of all pollutions are within the regulations of Fo

od and Drugs Pollutions in food. Product does not contain chemical

contaminants according European regulation EC 1881/2006 + amendments.

Allergens The producer declares 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 I abelled as an ingredient or cross contamination substance. List of Allergens is according EC 11

69/2011 + amendments. For the allergens see the LeDa-list below.

Traceability All goods are labelled, mentioning a batch code and/or lot number. Batch codes and lot nu

mbers are the basis of the producer's traceability system whereby all goods at all times ca

n 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 EU Council directive

EC 1935/2004 and EC 10/2011

Appendix: Declaration of allergens (LeDa-List)

## LeDa-List

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