

1. IDENTIFICATION DATA				
PRODUCT NAME:	DEEP FROZEN RED CURRANT IQF			
PRODUCT CODE:	203			
VARIETY:	RIBRES RUBRUM			
ORIGIN:	POLAND			
2. FEATURES				
O. No.	FEATURE	SIZE/ VALUE		
1	FRUIT SHAPE	HEALTHY, FULL, SEPARATED FRUIT, OF SHAPE CHARACTERISTIC FOR THE VARIETIES		
2	FRUIT APPEARANCE	WITHOUT DEPIGMENTED AND FLATTENED FRUITS		
3	COLOUR	DARK BLUE TILL BLACK		
4	ODOR	RIPE FRUITS		
5	FLAVOUR	TIPIČAL FOR RED CURRANT		
6	CALIBRAGE	WITHOUT		
7	BRIX	Min 13 ° (measured on 20°)		
8	% CONNECTED FRUITS AND BROKEN FRUITS	WITHOUT		
9	% MOLDY FRUITS	WITHOUT		
10	% VEGETATIVE IMPURITIES	WITHOUT STALKS AND LEAVES		
11	% OTHER IMPURITIES (wood, plastics, insects, glass soil)	WITHOUT		
3. MICROBIOLOGICAL FEATURES				
<ul style="list-style-type: none"> According to the Regulations on the general and special conditions of hygiene of food at any stage of production, processing and trade - Official Gazette 72/2010 According to the Regulation on special conditions of hygiene berry fruit in fresh or frozen in all phases of operations - Official Gazette 80/2011 Commission Regulation (EC) No 2073/2005, 1441/2007, 365/2010, with all its amendments and changes, and with the exception of: - food for children and dietetic food 				
MICROBIOLOGICAL FEATURES	METHOD	LIMITS		FASE IN WHICH THE CRITERIA IS APPLIED
		TARGET	ACCEPT	
Salmonella	ISO 6579	Absence in 25g		Product on the market during its shelf life
Listeria monocytogenes	ISO 11290-1 (1.1b)	Absence in 25g		Before food ceases to be under the direct control of the entity that produced
Listeria monocytogenes (enumeration)	ISO 11290-2 (1.1a)	100 cfu/g		Product on the market during its shelf life
Escherichia coli	ISO 16649-1 (2.5.19)	m < 10 cfu/g		By the end of the production process
E. coli 0157:H7	ISO 16649-1 (2.5.19)	Absence in 25g		By the end of the production process
Enterobacteriaceae	ISO 21528-2	m < 10 cfu/g	M ≤ 100 cfu/g	By the end of the production process
Staphylococcus aureus		<50 in 1g		By the end of the production process
Listeria Monocytogenes		Absence in 25g		By the end of the production process
Bacillus cereus		<1x10 ³ in 1g		By the end of the production process
TVC (Total Viable Count) TVC gives the number of viable aerobic mesophilic microorganisms, including bacteria, yeasts and moulds	ISO 4833	m < 10.000 cfu/g	M ≤ 100.000 cfu/g	By the end of the production process
Kvasci (Yeasts)	ISO 21527-1	m < 1.000 cfu/g	M ≤ 10.000 cfu/g	By the end of the production process
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Previous edition	Jul, 2012	M.Milaković	P.Petrović	3
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PRODUCT SPECIFICATION

SPECIFICATION MARK

FP-SGP -108-01

Plesni (Moulds)	ISO 21527-1	m < 1.000 cfu/g	M ≤ 10.000 cfu/g	By the end of the production process
Norovirus GI i GII	RT-PCR	Below the limit of quantification		Product on the market during its shelf life
Ingredients, additives, allergens	None			
GMO	Product is not derived from genetically modified organisms.			
Jonizacija (Ionization)	The product has not undergone any ionizing radiation .			
Radioaktivnost (Radioactivity)	On customer request Eur limit Cs134 i Cs137 = max 600Bq/kg (EC) 733/2008 Ser limit Cs134 i Cs137 = max1250Bq/kg Prav. 86/2011			

4.

CHEMICAL FEATURES-PESTICIDES

Title	Limit (mg/kg)		Title	Limit (mg/kg)	
	EUR MRL	SER MRL		EUR MRL	SER MRL
abamectine	0,1	0,1	dithianon	3	3
azinthos-methyl	0,05*	0,05*	dithiocarbamates	0,05*	0,05*
azoksistrobin	5	3	endosulfan	0,05*	0,05*
bifenthrin	0,3	0,3	fenhexamid	10	10
boscalid	10	10	fenitrothion	0,01*	0,01*
captan	3 (ft)	3 (ft)	fludioksonil	5	5
chlorpyrifos (F)	0,5	0,5	folpet	3 (ft)	3 (ft)
chlorpyrifos-methyl (F)	0,05*	0,05*	iprodione	10	10
clofentezine (R)	3	3	lambda cyhalothrine	0,2	0,2
copper compounds (Copper)	5	5	procymidone	0,02*	-
cypermethrine	0,5	0,5	pyraclostrobine	2	1
ciprodinil	10	10	pyrimethanil	10	10
deltamethrine	0,5	0,5	tebuconazole	1	1
difenoconazole	0,3	0,3	tolyfluanid	5	5
dimethoate	0,02*	0,02*	vinclozolin	5	5

- Ordinance on the maximum allowable residue levels of pesticides in food and animal feed and animal feed which determines the maximum allowable quantities of residues of plant protection products (Official Gazette no. 25/2010)
- Pesticides according to the codex alimentarius

5. CHEMICAL FEATURES HEAVY METALS

MAX. ALLOEWD VALUES (mg/kg)

Pb	0,1
Cd	0,05
Hg	0,02
As	0,3
Cu	10

Ordinance on amendments to the Ordinance on the maximum allowable residue levels of pesticides in food and feed (Official Gazette no. 28/11)

The product is compliant with EU law ("Commission Regulation (EC) No. 1881/2006 and all its amendments).

6.

PACKAGING

No	SORT	PACKAGING	DIMENSIONS IN mm	Net WEIGHT	Gross WEIGHT
1	POLIETHYLENE BAGS	101;13/1	380x(2x150)x700x0.03	10,13 kg.	10.530,13.530 kg.
2	KARTOON	K-240:K-200	380x280x240;380x280x200	10,13 kg	10.530,13.530 kg.
3	PALETTE EUR, EPAL		1200x800		

Storage in cold store

Goods is stacked in 4 -6 ram pallets high. Goods may be held on the euro pallets if refrigerator has enough space or has racks for storage
Storage temperature -18C

Storage in markets

Keep goods in freeze on – 18 c

Storage at consumers

Keep goods in freeze on – 18 c

Expiry date:

On keeping conditions on -18C. 24 months

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Conditions of transportation and handling	<ul style="list-style-type: none"> • Truck, closed with a device for cooling . • Transportation temperature -18C • Time of transportation is not limited • Without casting and rolling over 		
Intended use:	For a wide range of users, the product is not intended for people allergic to berries		
Information on the label according to the instructions of the customer	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;"> <ul style="list-style-type: none"> • Product name • Net weight • Country of origin • Expiry date </td> <td style="width: 50%; border: none;"> <ul style="list-style-type: none"> • Storage conditions • Lot number • EAN code </td> </tr> </table>	<ul style="list-style-type: none"> • Product name • Net weight • Country of origin • Expiry date 	<ul style="list-style-type: none"> • Storage conditions • Lot number • EAN code
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Instructions for use:	Before eating blackberries must be thawed and can be used without any prior preparation. Already defrost blackberry is not recommended to be frozen again. Before serving time and consuming it is not recommended for longer keep thawed product at temperatures above 20oC		
Special notes:	The product is not highly caloric so it does not cause weight gain to consumer. Recommended daily dose of 100 - 150 gr.		

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