

ORGANIC CERTIFIED IQF FROZEN BLACKBERRIES

(*Rubus fruticosus*)

DESCRIPTION

The organic blackberries are picked in certified fields and prepared from properly ripened fresh fruits that have been cleaned and sorted to meet EU (we can also supply USDA/NOP good) standards of quality. Track record is kept of each single lot of fruit according to HACCP System.

The fruits are washed, processed, inspected, quick frozen and packed in bags, and then stored at -18°C or below to preserve the quality of the product. No additives or preservatives are added.

ORIGIN

Lettonia

CERTIFICATION

CCPB. NOP and Bio Suisse on demand

ALLERGENS

No known allergens

Aspect: Quite homogeneous, entire fruit at the right degree of ripeness

Taste: firm and delicate

Colour: typical black/red

Flavour: typical of the fruit at a right ripeness degree

Absence of foreign bodies and of defects

Controls:	Detected values
1. Dimension	10 ÷ 15 mm
2. foreign bodies (EVN- leaves, wooden branches etc.)	0,5
3. broken fruit	4,0 %
4. attached fruits	1,0 %
6. ice	No
7. under measure fruits	4,0 %
8. upper measure fruits	0,5%
9. red fruits	15,0%

PHYSIC FEATURES

pH: 3,4 – 3,9

Brix: 8 – 12 %

NUTRITIONAL VALUES (%)

Energy: 26 Kcal

Fibre: 7,3

Cholesterol: 0

Fat: 0

Carbohydrates: 5,7

Proteins: 1,3

MICROBIOLOGIC FEATURES

	Limits
Tot number of aerobic and anaerobic bacteria	< 10 000 CFU/g
Coliformi - in 0,01g	Not detectable
Escherichia coli - in 1g	Not detectable
Staphylococcus aureus - in 0,1g	Not detectable
Salmonella spp.- in 25g	Not detectable
Listeria Monocytogenes - in 25g	Not detectable
Sulphitoreducing chlostriedes - в 0,1g	Not detectable
moulds	< 100 CFU/g

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com

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PACKING AND STORAGE

Packed in 1 x 10 kg box. 600 kg pallet. To keep at -20°C.

TRANSPORT

You will check that the goods are well stowed, the load is correct and you will check the right temperature at the time of departure.

LABELLING

Each pallet must be provided with label. On which you must find:

- producer's name and origin country
- date of production
- storage conditions
- net weight
- product's shelf-life
- lot number

Each single carton will be without label.

SHELF-LIFE

Shelf-life conditions are written on the label

CONTAMINANTS

Lead: 0,1 mg/Kg max

Cadmium: 0,05 mg/Kg max

Pesticides must not exceed the limits of the Italian and EC laws.

No mycotoxin must be found.

No additive like foaming, conservative, aromatic agents and dyes, etc., must be found and thus, there must be no GMO products.

WORKING HYGENIC CONDITIONS

The producer must follow the right production practice, and in particular:

- staff hygienic standards and correct working clothes
- plant washing process
- cleanness of the working place.

You can find the entire standards in the European Directive 93/43.

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