

ORGANIC CERTIFIED WILD BILBERRIES – CL. 1
(*Vaccinium corymbosum*)

DESCRIPTION

The organic wild bilberries are picked in certified fields and prepared from properly ripened fresh berries 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 organic wild bilberries are washed, inspected, quick frozen and packed in bags, and then stored at -18°C or below to preserve the quality of the product.

CERTIFICATION, ORIGIN, ALLERGENS

CCPB, NOP and Bio Suisse on demand

Origin Lettonia

No known allergens

ORGANOLEPTIC PROPERTIES

Appearance: firm & whole

Colour: mainly black/blue

Smell and flavour: typical of bilberry.

Ripeness: sufficiently ripe.

FOREIGN BODIES

The goods must be sound, clean, deprived of stones and wood pieces.

Tolerance:

- sands:	max 300 mg/kg
- vegetal impurities:	max 4 cm ² /1kg
- maggots:	max 1 in 1 kg
- stalks:	max 2 in 1kg

NUTRITIONAL VALUES (%)

Energy:	30 Kcal
Fibre:	2,5
Cholesterol:	0
Fat:	0,2
Carbohydrates:	6,9
Proteins:	0,6

MICROBIOLOGICAL PROPERTIES

TPC:	< 15.000/g
Yeast:	< 500/g
Mould:	< 500/g
E. coli:	< n.n./g
Salmonella:	< n.n./g

PACKAGING

Packaging in cartons of 10 kg with a polyethylene blue bag. 700 kg pallet.

The cartons and bags must be entire, clean and deprived of moulds or any infested bodies. The bags must not be closed with staples.

TRANSPORT

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

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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LABELLING

Each pallet must be provided with a label, on which you must find:

- producer's name and origin country
- date of production
- storage condition
- 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: 0,2 mg/kg max

Cadmium: 0,05 mg/kg max

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.

The product must be according to EC REG 737/90 and following postponements: radioactivity and radioisotopes C3 – 134 and Cs – 137 < 600 Bq/kg.

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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