

ORGANIC FROZEN IQF SOURCHERRIES
(Prunus avium)

PROCESSING

The organic sour cherries 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, pitted, quick frozen and packed in bags, and then stored at
-18°C or below to preserve the quality of the product

ORIGIN

Various

CULTIVAR VARIETY

Oblacinska, Lutowka or similar

CERTIFICATION, ALLERGENS

CCPB, NOP and Bio Suisse on demand
No known allergens

CHEMICAL PROPERTIES

Optical residue: 10,5° Bx
Total acidity (anhydrous citric acid): 1,00% - 2,00%

ORGANOLEPTIC PROPERTIES

Colour: deep red
Taste: typical
Aspect: sound, deprived of damaged fruits, no ice

PHYSIC PROPERTIES

Calibre: minimum 12 mm (1kg product corresponds to 250-350 fruits)
Unripe sour cherries max. tolerance: 5% w/w
Too much ripe sour cherries max. tolerance: 3% w/w
Mechanically damaged sour cherries max. tolerance: 3% w/w
Unshellable sour cherries max. tolerance: 5% w/w
Max. tolerance of sour cherries with marks of disease: 0,1% w/w
Max. tolerance of cherries with spots: 1% w/w
Drained weight: minimum 75g/100g

NUTRITIONAL VALUES (%)

Energy:	41 Kcal
Fibre:	1,1
Cholesterol:	0
Fat:	0
Carbohydrates:	10,2
Proteins:	0,8

FOREIGN BODIES

The goods must be sound, clean, with no stones and wood pieces.

Tolerance:

- stones and stone fragments: 0.1%
- vegetal impurities: 1 out of 50 kg
- Worms: no
- insects: no

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@projects.com

Tel: 0033 1 30 21 68 07 or 0033 685 40 36 20 Fax: 0033 1 39 51 53 74

MICROBIOLOGICAL PROPERTIES

Total bacteria: inf. 10.000 cfu/g
Total choliforms: inf. 10 cfu/g
Escherichia coli: not any in 1 g
Yeasts: inf. 5.000 cfu/g
Moulds: inf. 100 cfu/g
Salmonella: not any in 25g

PACKAGING

Packaging in cartons of 10 kg with a polyethylene blue bag. 700 kg pallets
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 will check the right temperature at the time of departure.

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

Heavy metals, pesticides and mycotoxins must be according to national and European legislation. 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 Cs- 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.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@projects.com

Tel: 0033 1 30 21 68 07 or 0033 685 40 36 20 **Fax:** 0033 1 39 51 53 74