

ORGANIC CERTIFIED IQF FROZEN STRAWBERRIES
(*Fragaria x ananassa*)

PROCESSING

The organic strawberries 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

ORIGIN, CERTIFICATION, GMO, ALLERGENS

Italy, other

GMO free

Certificated by Bioagricert. NOP and Bio Suisse on demand

No known allergens

CULTIVATED VARIETY

Syabelle, Senga Sengana, Tioga or similar

CHEMICAL PROPERTIES

Optical residue: minimum 6,5°Brix

pH: 3,2 – 3,8

Total acidity (anhydrous citric acid): 0,60% - 1,00%

ORGANOLEPTIC PROPERTIES

Colour: according to the variety, from bright to clear red externally and from white/red to bright red internally

Taste: typical

Aspect: sound, at the right degree of ripeness

PHYSICAL PROPERTIES

Maximum tolerance of pieces with atypical shapes: 8% w/w

Maximum tolerance of damages pieces: 40% w/w

Maximum tolerance of crumbled pieces: 12% w/w

Maximum tolerance of pieces in block: 10% w/w

Maximum tolerance of green pieces: 1% w/w

Maximum tolerance of light pieces: 10% w/w

Maximum tolerance of broken pieces: 30% w/w

NUTRITIONAL VALUES (%)

Energy: 27 Kcal

Fibre: 1,6

Cholesterol: 0

Fat: 0,4

Carbohydrates: 6,8

Proteins: 0,9

FOREIGN BODIES

Max. tolerance of pieces with ice: 10% w/w

Max. tolerance of pieces with mould or rotten parts: 1% w/w

Max. tolerance of pieces with spots: 12% w/w

Sand max. tolerance: 0,05% w/w

Vegetal impurity max. tolerance: 6 cm²/Kg

Petiole max. tolerance: 12 pieces out of 10 Kg

Total defect: max 60% w/w

MICROBIOLOGICAL PROPERTIES

Total bacteria: inf. 5.000 ufc/g

Total choliforms: Inf. 10 ufc/g

Escherichia coli: not any in 1 g

Yeast: inf. 1.000 ufc/g

Moulds: inf. 50 ufc/g

Salmonella: not any in 25 g

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com

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

PACKAGING

Blue coloured polyethylene bags in cartons of 10 Kg. 700 kg pallets

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: 0,2 mg/Kg max

Cadmium: 0,05 mg/Kg max

No mycotoxin must be found except Patuline, it must not exceed 10 µ/Kg.

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

WORKING HYGIENIC 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@fprojects.com

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