

ORGANIC IQF FROZEN WHOLE RASPBERRIES
(*Rubus idaeus*)

PROCESSING

The organic raspberries are picked in certified fields and prepared from properly ripe 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

Various

CULTIVAR VARIETY

Red to clear red variety Willamet or similar.

CERTIFICATION, ALLERGENS

CCPB, NOP and Bio Suisse on demand

No known allergens

ORGANOLEPTIC PROPERTIES

Colour: carmine to clear red

Taste: typical

Flavour: typical

PHYSICAL PROPERTIES

The berries are not tied and there is no ice. The berries that are tied together but not totally blocked are allowed. The raspberries are sound and whole, some broken fruits are allowed within the tolerances, also with small frost.

Tolerance:

- tied berries: max 10% w/w
- unripe berries: max 3% w/w
- too ripe berries: max 15% w/w
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Consistence: the frozen goods must be hard, while at surrounding temperature berries can lose their juice.

NUTRITIONAL VALUES (%)

Energy:	34 Kcal
Fibre:	7,4
Cholesterol:	0
Fat:	0,6
Carbohydrates:	6,5
Proteins:	1

MICROBIOLOGICAL PROPERTIES

Total bacteria:	inf. 5.000 ufc/g
Total choliforms:	Inf. 10 ufc/g
Escherichia coli:	none in 1 g
Yeast:	inf. 1.000 ufc/g
Moulds:	inf. 50 ufc/g
Salmonella:	none in 25 g

FOREIGN BODIES

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

Tolerance:

- sands: max 300 mg/kg
- vegetal impurities: max 4 cm²/1kg
- maggots: max 1 in 1 kg
- stalks: max 2 in 1kg

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com
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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 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

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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