

Date:	11.08.2012 / JHM		
Replaces:	-		
<u>Name of product:</u>	Berry Mix . IQF. 2 x 2,5 kg bags (Bunte Beerenmischung 2x2,5 kg)		
<u>Definition of product:</u>	The fruit must be made from sound, clean, and well-developed Blackcurrant, Redcurrants, raspberries and cultivated Blackberries. The fruits must have a firm consistency, and a smell and taste that are characteristic of the fruits.		
<u>Treatment:</u>	The fruit must be cleaned from stalks and leaves. The product is frozen to -18°C or below, so that it appears free-flowing. The berries must not be icy.		
<u>Ingredients:</u>	25 % Blackcurrant, 25 % Redcurrants, 25 % Raspberries – Whole 25 % Cultivated Blackberries		
<u>Size:</u>	See spec.	Blackcurrant, Redcurrants, Raspberries – Whole Cultivated Blackberries	
<u>Mixing:</u>	The four ingredients shall be mixed till proportion is correct. Mixing must not start until the whole batch is emptied into the mixer.		
<u>Processing:</u>	The product must not defrost at any time during the process. In case of stop for more than 10 minutes, the product shall be moved to the cold store.		
<u>Defects:</u>	See spec.	Blackcurrant, Redcurrants, Raspberries – Whole Cultivated Blackberries	

Microbiological Standards

	n	c	m	M
Aerobic plate count	5	2	50.000 / g	500.000 / g
Total Coliforms	5	2	500 / g	1.000 / g
E. Coli	5	2	10 / g	50 / g
Yeasts	5	2	5.000 / g	50.000 / g
Moulds	5	2	1.000 / g	10.000 / g
Listeria monocytogenes	5	1	10 / g	100 / g
Salmonella (25 g)	5	0	Absent / 25 g	Absent / 25 g

Sampling plan based on ICMFS system (1986)¹

¹ ICMFS: International Commission on Microbiological Specifications for Foods.

- n = the number of sample units examined from a lot
m = the microbiological limit which separates good quality from marginally acceptable quality
M = the microbiological limit which separates marginally acceptable quality from defective quality
c = the maximum allowable number of results between m and M

Packaging/marketing

Foil:

No:	
Thickness:	at least 45
Width:	
Length:	

Marking of bag: **(All highlighted text must appear on the label)**

Lot N° :	See instruction
Best before date:	See instruction

It is not allowed to prick holes in the bag.

Carton/palletising: Size of carton (outer dimensions):

No:	
Length:	385 mm
Width:	255 mm
Height:	130 mm

Size of item:	2 x 2,500 g
Carton/pallet:	108
Layer/pallet:	12
Carton/layer:	9
Height incl. of pallet:	1900 cm incl. pallet
Type of pallet:	Euro pallet

When the number of cartons on the pallet is decided, it must be the same for all deliveries!

Marking of carton: See label design

(All highlighted text must appear on the label)

Article no.:	24020
Name of product:	Bunte Beerenmischung
Size of item:	2 x 2.500 g
Lot N°:	see instructions
Best before date:	see instructions
EAN code:	9001712840251

Instructions for markings

Codes should be added to the printed bag and label at the time of packaging.

Hand-writing is not allowed.

The packer must ensure that the ink he is using to print the codes on the printed bag sticks on the film and cannot be wiped off by hand.

The codes on the printed bag and the label must be identical.

We define 2 codes:

- Lot N° is a combination of year and no of the day
- Best Before Date.

Below we give you an example:

Lot N°: Example 12224

12 = year

224 = day of year

Best Before: month.year of production + 24 months,
i.e. production 02.08.2012 = BEST BEFORE 08.2014