


 <p>Handel mit TIEFKÜHLPRODUKTEN</p>	<p align="center">PRODUCT SPECIFICATION BLUEBERRIES 1.1</p>	<p>F-52 Edit: 2 Page: 1 of 2 Date: 11.05.2007 Update: 21-01-2013</p>
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Article name	IQF Blueberries - NOT GMO		
Process of manufacture	<p>Quick frozen Blueberries prepared from fresh clean, sound berries by cleaning, processing and freezing in accordance with good commercial practice. The dimensions of the berries should be: Nominal diameter 6.5mm</p> <p>The berries should be frozen free flowing and should possess a clean, delicate natural flavour of Blueberry, with no off flavours present. The Blueberries should exhibit a consistent ripe dark purple/black colour with little variation. The texture of the berries should be good with all berries firm but succulent. Stalks should be absent in a given sample of Blueberries.</p>		
Min. one 1000g sample is taken per pallet and analysed according to the specification	Defect description	Grade A	Grade B
	Foreign Matter	0	0
	FEVM	0	0
	EVM (number)	2	5
	Colour	good	some variations
	Major Blemish (% w/w)	5%	7%
	Minor Blemish (% w/w)	7%	10%
	Damaged Berries (% w/w)	5%	7%
	Oversize units (% w/w)	5%	25%
	Undersize units (% w/w)	5%	10%
Stalks (number)	5	15	
Flavour	good, typical	Good, typical	
Origin	<p>Poland</p> <p>X</p>		
Standard packing 1	<p>All packing material is in accordance with EEC's proclamation about articles and items to get into contact with foodstuff.</p> <p>Product to be packed in 10kg units in staple free cartons with blue tinted liners. Cartons should be efficiently sealed with blue coloured tape and clearly marked with the net weight and the name of the processor. Cartons should be palletised on 'sound' pallets only, to a maximum height of 5'6" (including pallet), pallet dimensions 40" x 48" with 4-way entry. When specified - stacked pallets should be shrink wrapped and tidy in appearance. All product to be delivered at an optimum temperature of <-18° C, maximum -15° C.</p>		
Standard packing 2	<p>The berries are packed in plastic bags.</p> <p>Each bag contains 20 kg.</p> <p>The bags are sewed with blue tread.</p> <p>The bags are placed on EURO pallets, which has a piece of carbon on the bottom.</p> <p>There are 12 layers of 3 bags on each pallet- totally 36 bags.</p> <p>The top of the pallet is covered by a piece of blue plastic and the pallet is wrapped in clear plastic.</p> <p>An A4 sheet with information about the article name, production date etc is attached to each pallet.</p> <p>All packing material is in accordance with EEC's proclamation about articles and items to get into contact with foodstuff</p>		
Pallets/cartons/bags: Dimensions and weights	<p>Pallet size: l x b x h 80 x 120 x 170 = 1.63 m³</p> <p>Cartons size: l x b x h 28 x 38 x 26 cm</p> <p>Bags size.: l x b 53 x 87 cm</p>	<p>Gross weight pallet cartons: 750 kg</p> <p>Gross weight pallet bags: 930 kg</p> <p>Cartons gross weight: 15.5 kg</p> <p>Bags gross weight: 25.1 kg</p>	<p>Net weight pallet cartons: 720kg</p> <p>Net weight pallet bags: 900 kg</p> <p>Cartons net weight: 15.0 kg</p> <p>Bags net weight: 25.0 kg</p>

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Recommended storage	Hold in Cold Store at <-23° C or cooler.				
Shelf life	Date of production to be marked on each carton. Products should be used within 24 months of this date				
Expected application	The food stuff industry				
Characteristica:	Microbiological standard		Chemical:		Nutritive value per 100 g
Colour: Blue/black	Enterobacteriaceae: < 500		Free from additives and processing aids.		Energi: 174 kj (41 kcal)
Odour: Typical for blueberries– free of foreign odour.	Yeast / mould < 10 000	TVC < 100 000	Pesticides, heavy metals, toxins, radioactivity and GMO: In accordance with EEC legislation		Protein: 1,1 g
Taste: Typical for blueberries– free from foreign taste.	E. coli absent	S. aureus absent	The product complies with all relevant UK and UE legislation in force at time of manufacture		Carbohydrate 9,1 g
	Salmonella absent	Listeria absent			Fat: 0g
					Fiber: 3.0 g

Allergen included in the directive 2003/89/EC	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		X		X		X	
Crustaceans		X		X		X	
Eggs		X		X		X	
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X		X		X	
Milk		X		X		X	
Nuts		X		X		X	
Celery		X		X		X	
Mustard		X		X		X	
Sesame		X		X		X	
Sulphur Dioxide (>10 ppm)		x		x		x	

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