


 Production and processing	PRODUCT SPECIFICATION FINISHED PRODUCT D/F RASPBERRY 'BRUH'	SPECIFICATION MARK
		EF-SGP- 100- MB.2

IDENTIFICATION DATA		Code Article	MG	
NAME		D/F RASPBERRY „BRUH“		
Definition:		Consists of 80% whole, 20 % incomplete fruits and griz. The product is made of healthy, whole raspberry fruits without petioles and other impurities.		
Cultivar:		Willamette and Meeker		
ORGANOLEPTIC CHARACTERISTICS – SENSOR ANALYSIS				
Aroma and taste:		Characteristic for raspberry		
Smell:		Characteristic for raspberry		
Colour:		Characteristic for the cultivar		
Texture:		Uniform, characteristic for ripe fruit		
PHYSICAL CHARACTERISTICS		VALUE (sample –1kg)		
Brix:		Min 8° (measured at 20°C)		
Whole fruits:		Min.80 %		
Dried segments		< 4 pieces/kg		
Incomplete fruit		<10pieces/kg		
Deformed fruit		<8 pieces/kg		
Too ripe fruit		Max.2 %		
Fracture and griz		Max.5%		
Vegetative additions		No presence		
Insects, maggots		No presence		
Foreign additions (glass,wood,plastic)		No presence		
CHEMICAL CHARACTERISTICS - HEAVY METALS				
According to ANNEX nr.1				
CHEMICAL CHARACTERISTICS – PESTICIDES				
According to ANNEX nr.2.				

MICROBIOLOGICAL CHARACTERISTICS	
According to ANNEX nr.3	
Ingredients, admixtures, allergens: According to ANNEX nr.4	None (Allergen list)
GMO:	The product does not origin from genetically modified organisms.
Ionization:	The product did not undergo any ionization radiation.
Radioactivity: according to ANNEX nr.1	Upon user demand: Cs137 = max 600Bq/kg (EC) 733/2008 Ser limit Cs137 = max1250Bq/kg Ruleb. 86/2011

PRODUCT PACKAGING				
PACKAGING TYPE	Packaging	DIMENSIONS	WEIGHT - net	WEIGHT – bruto
BAG polyethylene LDPe or HDPe	10./1	380 (2 x150)	10 kg	10.010 kg
	4 x 2500 g	460 x 305	10 kg	10.040 kg

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CARDBOARD BOX	K-240	380x 280 x 240	10 kg	10.510 kg
			10kg	10.540kg
EURO PALLET 80 x 120	EUP	Packed according to user demand		
Primary packaging:	PE bags (primary packaging) packed in boxes of five-layer, corrugated cardboard resistant to breakage and low temperatures (secondary packaging) glued with blue, self-adhesive tape all according to buyer demands.			
Transport packaging:	Cardboard boxes packed onto a euro-pallet and wrapped twice with stretch foil (FOL) according to buyer demand.			
Product labeling:	Individual packaging	Etiquette with product data, origin, net weight, LOT number, expiry date, storage temperature, fabric code etc.		
	Cumulative packaging	Etiquette with product data, net and bruto pallet weight, LOT number, number of individual packages, fabric code etc.		
Storage conditions:	Storage the product at $\leq -18^{\circ}\text{C}$ temperature (in a cold storage, in a retail object and at the consumers')			
Transport conditions:	In a truck with built-in cooling device - cold storage at $\leq -18^{\circ}\text{C}$ temperature			
Best before:	24 months from the date of product freezing.			
Intended use:	For wide range of users, the product is not to be used by persons allergic to stone fruit.			
Use direction:	Before consumption defrost the raspberry and it can be used without prior preparation. It is not recommended to frost an already defrosted raspberry. Before serving and during consumption it is not recommended to keep the defrosted product for a long period of time at temperatures above 20C			
Special annotation:	Product is of low calorie value so that it does not cause body weight gain.			

Srđan Conjić



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