

MIXED FROZEN FRUITS_STRAWBERRY- PEACH

1. <i>Product description</i>	Strawberry 50%; Peach dices 50%			
2. <i>Physical characteristics</i>	Appearance: whole fruits/pieces, typical, Colour mixed, red -yellow / orange. Texture: Firm			
	Foreign materials:			
	Vegetable	Stalks	5 pcs/1kg	
		Leaves	>5mm 1pcs/1kg	
		Rot	Not permitted	
		Evm	Not permitted	
	Animal	Insect, worms, larvae	Not permitted	
3. <i>Microbiological characteristics</i>	<ul style="list-style-type: none"> - Total plate count: < 50.000 cfu / g - Total coliforms: absent - Yeasts: < 1.000 cfu/g - Moulds: < 1.000 cfu/g - Salmonella: absent - Listeria monocyt.: absent 			
4. <i>Criteria and values: analysis data</i>		Minimum val.	Average	Maximum val.
	Strawberry w%w	45	50	55
	Peach w%w	45	50	55
5. <i>Pesticides and Heavy metals</i>	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European Law (Reg. 396/2005 and Reg 1881/2006).			
6. <i>Packaging</i>	<i>Primary packaging:</i> plastic coloured bag suitable for food contact without staples or other metallic items according to Reg 1935/04/EC and subsequent amendments. <i>Secondary packaging:</i> cardboard or paper bag without staples or other metallic items, closed with blue tape. Pallettization: Epal 80x120 cm.			
7. <i>Net weight</i>	3kg (20pcs x 0,150kg)			
8. <i>Shelf life</i>	24 -30months after production date			
9. <i>Storage</i>	temperature of -18°C.			
10. <i>Other</i>	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free			
Rev / Date				
0 / 20/02/2017				