



MIXED FROZEN FRUITS_STRAWBERRY-RASPBERRY-BLUEBERRY

1. Product description	Strawberry 33%; Raspberry 33%; Blueberry 33%																										
2. Physical characteristics	Appearance: whole fruits/pieces, typical, Colour mixed red/blue. Texture: Firm																										
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3. Microbiological characteristics	<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. Criteria and values: analysis data	<table border="1"> <thead> <tr> <th></th> <th>Minimum val.</th> <th>Average</th> <th>Maximum val.</th> </tr> </thead> <tbody> <tr> <td>Strawberries w%w</td> <td>30</td> <td>33,3</td> <td>36</td> </tr> <tr> <td>raspberries w%w</td> <td>30</td> <td>33,3</td> <td>36</td> </tr> <tr> <td>blueberries w%w</td> <td>30</td> <td>33,3</td> <td>36</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>				Minimum val.	Average	Maximum val.	Strawberries w%w	30	33,3	36	raspberries w%w	30	33,3	36	blueberries w%w	30	33,3	36								
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5. Pesticides and Heavy metals	Food contaminants (heavy metals, pesticides, mycotoxins, radioactivity, dioxins) within the European Law (Reg. 396/2005 and Reg 1881/2006).																										
6. Packaging	<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. Net weight	3kg (20pcs x 0,150kg)																										
8. Shelf life	24 -30months after production date																										
9. Storage	temperature of -18°C.																										
10. Other	Product without additives such as anti foam agents, preservatives, artificial aromas or colours; GMO and allergens free																										
Rev / Date																											
0 / 20/02/2017																											