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|--|----------|------------------------------|----------------------|-------------------------|
|  | | PRODUCT SPECIFICATION | LS-SPG-201-01 | |
| | Product: | Blackberries Confiture | Edition date: | 05.05.2016 / Edition: A |
| | Origin: | Serbia | Previous edition: | 20.06.2014 / Change 2 |
| | Variety: | Cacanka bestrna, Thornfree | Quality Manager: | Ms. Biljana Radović |
| | Page: | 1 | Signature: | |

| Content | | Percentage |
|---|--|--------------|
| | Blackberry, <i>Rubus fruticosus</i> | 100% |
| Physical Quality | | |
| Foreign Material | Any foreign non-vegetable material or toxic vegetable material | None |
| Foreign E V M | Any non-toxic vegetable material not originating from the product plant | None |
| E V M | Any harmless vegetable material from the product plant defined as below | |
| Minor | Pieces smaller than 1 cm ² | Max 1 in 1kg |
| Major | Pieces greater 1 cm ² | None |
| Moldy berries: | | |
| 1 segment affected | | Max 6 in 1kg |
| ≥ 2 segments affected | | Max 2 in 1kg |
| Unripen product | Any unripen or immature berries | None |
| Sunburnt product | Any berries showing white grey aspect due to sunburn | Max 2% |
| Color variation | Red or ruby berries | Max 20% |
| Organoleptic Quality | | |
| Color | Uniform fresh ripe fruit color typical for the variety | |
| Odor | Fresh typical for fresh blackberries, not stale, absence of musty odors | |
| Flavor | Fresh sharp, typical for ripe fruit. Not weak or watery, no musty or stale/fermented taints | |
| Texture | Uniform typical of fresh ripe fruit | |
| Chemical Quality | | |
| Brix @ 20°C | 11 - 15 | |
| Packaging Type | | |
| PE Bags / Carton boxes / Plastic trays | 200g, 300g, 500g, 750g, 1kg, 2,5kg, 10kg or according to specific buyers request | |
| Transport Carton | K-240 (10kg), K-145 (5kg) or according to specific buyers request | |
| Pallet EUR, EPAL | 120 cm X 80 cm | |
| Presentation | Correct size of the product, clean, undamaged, including the pallet, fits the pallet | |
| Markings | Large, & fully legible. Includes: title, weight, production/lot code, shelf life, producer name & address | |
| Production Control | | |
| IFS Food / HACCP | IFS Food Version 6 / HACCP plan implemented. Certificate number: 44 272 160290, valid till 27.04.2017 | |
| Metal Detection | Metal detector Cassel – Shark. Sensitivity: min 2.5 mm Ferrous, 3.0 mm Non-ferrous & 4.0 mm Stainless steel | |
| Temperature Checks | Final packed product temperature not to be warmer than -18°C (frozen) | |
| Weight Control Checks | Dynamic checkweigher Bizerba, e sign standard applicable or according to specific buyer's request. | |
| Shelf life | 24 months at -18°C or according to buyer local regulation and request. | |
| Storage in the cold storage facility | The goods are stacked into the palette frame with 4 -6 palettes in height. The storage temperature is -18°C | |
| Storage in the sales / consumers facilities | The goods are to be stored frozen at -18°C | |
| GMO: | The product does not originate from genetically modified organisms. GMO detecting by PCR 40 cycles, with primers specific for CaMV35s Limit 0,1% | |
| Radioactivity: | Analyze radioactivity of Cs 134 / Cs 137: volume 1 (+/- 0,1) Bq / Kg methods IAEA TRS 295 | |
| Ionization: | The product has not undergone any ionizing radiation. | |

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| Chemical characteristics pesticides | Regulations of the European Union Commission Regulation (EC) No 396/2005 and all its amendments | www.mrlatabase.com www.globalmrl.com |
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| Chemical characteristics heavy metals | Regulations of the European Union Commission Regulation (EC) No 396/2005 and all its amendments | | |
| Lead - Pb | < 0.20 mg/kg | Mercury – Hg | < 0.02 mg/kg |
| Cadmium - Cd | < 0.05 mg/kg | Arsenic - As | < 0.10 mg/kg |

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| Microbiological standards | http://eur-lex.europa.eu/legal-content | | |
| Criteria | Target (m) | Maximum | Methods |
| SPC | 30,000 /g | < 300,000 /g | Nutrient agar at 30°C for 72h |
| Total Coliform | 1,000 /g | < 10,000 /g | Peptone water with lactose and Andrade indicator at 37°C for 24h Endo agar at 37°C for 24h MacConkey broth at 37°C for 24h |
| Escherichia coli | Absence in 0.1 g | Absence in 0.1 g | MacConkey broth at 37°C for 24h endo agar at 37°C for 24h IMVC test at 37°C for 24h |
| Salmonella sp. | Absence in 0.1 g | Absence in 0.1 g | Selenite broth at 37°C for 24h SS agar and Wilson-Blair-bismuth sulfite agar at 37°C for 48h |
| Listeria monocytogenes | < 10 /g | < 100 /g | Fraser broth at 37°C for 48h, Palcam agar at 37°C for 48h |
| Staphylococcus aureus | Absence in 0.1 g | Absence in 0.1 g | Salt broth at 37°C for 24h ETGP agar at 37°C for 48h coagulase test at 37°C for 2,4,8,24h |
| Bacillus cereus | Absence in 0.1 g | Absence in 0.1 g | Bacillus cereus agar at 37°C for 48h |
| Yeast | 1,000 /g | < 10,000 /g | Malt agar at 20°C for 48h |
| Molds | 500 /g | < 5,000 /g | Malt agar at 20°C for 48h |

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| Ingredients, additives, allergens | None, allergens – alba list | | | | |
| Allergen | Recipe | Allergen | Recipe | Allergen | Recipe |
| 01 Milk and milk products | No | 13 Shellfish and crustaceans | No | 25 Sulfite (E220 t/m E227) | No |
| 02 Lactose | No | 14 Corn | No | 26 Benzoic acid and parabenes | No |
| 03 Eggs and egg products | No | 15 Cocoa | No | 27 Azo coloring agents | No |
| 04 Soy protein | No | 16 Yeasts | No | 28 Tartrazine (E102) | No |
| 05 Soybean oil | No | 17 Peas and beans | No | 29 Cinnamon | No |
| 06 Gluten | No | 18 Walnuts | No | 30 Vanillin | No |
| 07 Wheat | No | 19 Nut oil | No | 31 Coriander | No |
| 08 Rye | No | 20 Peanuts | No | 32 Celery | No |
| 09 Beef and beef products | No | 21 Peanut oil | No | 33 Umbelliferae | No |
| 10 Pork and pork products | No | 22 Sesame | No | 34 Carrots | No |
| 11 Poultry and poultry products | No | 23 Sesame oil | No | 35 Lupine | No |
| 12 Fish | No | 24 Glutamate | No | 36 Mustard | No |

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| Usage and notes | Description |
| Intended use: | For a wide range of consumers. The product is not intended for persons allergic to berry fruits. |
| Instruction for use: | Prior to use, thaw the fruit and use it like fresh. Repeated freezing of the thawed product is not recommended. Before serving and when consuming, it is not advisable to keep the thawed product at temperatures above 20°C |
| Special notes: | This is not a high-calorie product and does not cause weight gain with consumers. |