
		PRODUCT SPECIFICATION	LS-SPG-301-01	
	Product:	D/F Sour Cherry IQF pitted	Edition date:	05.05.2016 / Edition: A
	Origin:	Serbia	Previous edition:	20.06.2014 / Change 2
	Variety:	Oblacinska	Quality Manager:	Ms. Biljana Radović
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Content		Percentage
	Sour Cherry – pitted, <i>Prunus Cerasus</i>	100%
Physical Quality		
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	None
	Any foreign vegetable	None
	Stain	10 / 10kg
	Stone	0.1%
	Stems	1 / 10kg
	Leaflet < than 10 mm	Max 2 / 10kg
	> than 10 mm	None
Other	worms	Absent
	insect	Absent
Unripen product	Any unripen or immature berries	2 / 10kg
Sunburnt product	Any berries showing white grey aspect due to sunburn	1 / 10kg
Organoleptic Quality		
Color	Uniform fresh ripe fruit color typical for the variety	
Odor	Fresh typical for fresh sour cherry , 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	16 – 24	
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 buyers' 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

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

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

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.