



**GRAPE IQF DESTEMMED CRIMSON:**

Product Description: grapes, harvested at their optimum ripeness, fresh, clean and healthy. Frozen in static tunnel and selected qualities, packaged. During the process remains strict sanitary processes.

**PRODUCT INFORMACION**

SHELF LIFE	2 Years in storage at -18 ° C
INGREDIENTS	Grapes 100% free of preservatives and artificial coloring flavoring.
VARIETY	Crimson
STORAGE	Keep at -18 ° C, once thawed , consumed during the day. Do not re-freeze.

**SENSORY ANALYSIS-PHYSICAL-CHEMICAL**

**SENSORY ANALYSIS**

APPEARANCE	Product obtained from fresh fruit, clean and healthy.
COLOR	Characteristic of a fruit at optimum maturity.
ODOR AND TASTE	Characteristic of a fresh and odor-and taste..

**PHYSICAL ANALYSIS (Sample size 500 g)**

DESCRIPTION	DEFECT	TOLERANCE
DIAMETERS 10-20 MM	Diameters +- 1 mm.	10%
VARIATION OF COLOR	Faded grape, clearer-pink units.	4%
BROKEN OR CROUSHED	Units that have cuts or breaks of mechanical origin which affect their appearance.	3%
IMMATURITY	Green berries.	1%
OVER MATURITY	Grape seen with a more intense and darker than normal color for the color of the variety and presented with a soft texture.	5%
DEHYDRATED	Berries with loss of turgor and soften.	2%
INSECT DAMAGE	Grape that shows signs of being altered or perforated by insect at any stage of development.	1%
FUNGUS / DECAY	Pathological damage and decay or fermentation process of the tissues, caused by various pathogens.	0%
PEDICELS	Presence of vegetable matter, ramilla that is attached to fruit or loose in the container.	5 units/13,62 kg.
OWN PLANT MATERIAL	Presence of own vegetable matter from adhering or not, such as product: leaves, calyx.	1 cm <sup>2</sup>
EXTRANEIOUS VEGETABLE MATTER	Presence of plant material in different ways which is not part of the plant.	Absence
EXTRANEIOUS MATTER	It is the presence of organic and inorganic matter with drentes physical characteristics or fgran small amount transfroman the product immediately in food insecure.	Absence

**CHEMICAL ANALYSIS**

PESTICIDE	Waste multi test
BRIX	> 16,0°



# GRAPE CRIMSON IQF



## MICROBIOLOGICAL SPECIFICATIONS

TOTAL COUNT	< 50,000 u.f.c/ gr
COLIFORMS	< 100 u.f.c/ gr
E.COLI	< 10 u.f.c/ gr
YEAST AND FUNGI	< 2,000 u.f.c/gr
SALMONELLA/25 GR	Absence

## NUTRITIONAL REPORT

1/8 CUP PORTION (85 g approx)	100 GR
ENERGY (kcal)	90
PROTEIN (g)	2,0
TOTAL FAT	2,0
AVARIABLE CARBOHYDRATES	144

## PACKAGING

**DESCRIPTION:** Packaging according to customer requirements.

CHARACTERISTICS	
PACKAGE	Polybag blue - 60 microns
SECONDARY PACKAGING	Corrugated cardboard box
FORMAT	1 X 13,62 kg
KG BOX	13,62 kg
SEAL TYPE	Transparent or blue
LABEL	Product, format, packaging date, expiration date, Net Weight, Lot, Company Data,

Finished product is controlled under the metal detector.

### CASE MARKS

