



	FROZEN BLACKBERRIES Products Specifications	
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BLACKBERRY CULTIVATED GRADE A

PRODUCT DESCRIPTION: Hybrid blackberries harvested at optimum ripeness, fresh clean and healthy. Frozen in static tunnel and selected and packed by qualities. During the process are keeping strict sanitary controls.

PRODUCT INFORMATION	
SHELF LIFE	2 Years in storage at -18 ° C
INGREDIENTS	Blackberry grown 100% free of preservatives and artificial coloring flavoring.
VARIETY	hybrid.
USES	As base creams, desserts, cakes, jellies. Preparation of drinks and juices.
HARVEST CALENDAR	December to January.
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
SOBREMADUREZ	Blackberries cultivated presenting alterations in color, soft texture. default is considered when affects the appearance of the berry.	5%
VARIATION OF COLOR	Fruits that have color variation, for different stages of maturity or varieties.	5%
LOCKED	3 or more units attached fruit	3%
CRUSHED / BROKEN	Berry presenting normal altered form, being crushed or split.	7%
FUNGUS AND/OR DECAY	Units with pathological damage and decay process or fermentation of tissues caused by various pathogens.	absence
OWN PLANT MATERIAL	Presence of leaves, calyx, stem or portion thereof or attached to the fruit, the fruit themselves.	1 unid. / ≤ 1 cm ²
EXTRANEUS VEGETABLE MATTER	Presence of different plant residues to the species	absence
EXTRANEUS MATTER	Presence of foreign material to the nature of the product (glass, wood, plastic, etc.).	absence

CHEMICAL ANALYSIS	
PESTICIDE	Waste multi test
BRIX	10° - 13°

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



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NUTRITIONAL REPORT

½ CUP PORTION (85 g approx)	100 GR
ENERGY (kcal)	45
PROTEIN (g)	1,0
TOTAL FAT	0,8
AVARIABLE CARBOHYDRATES	10,0

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

