



	FROZEN RASPBERRIES Products Specifications	
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RASPBERRY I.Q.F. GRADE A

PRODUCT DESCRIPTION: Raspberries are harvested at optimum ripeness, fresh clean and healthy, bright red, then are frozen in static tunnel selected, then are packaged. During the process are keeping strict sanitary controls.

PRODUCT INFORMATION	
SHELF LIFE	2 Years in storage at -18 ° C
INGREDIENTS	Raspberries 100% free of preservatives and artificial coloring flavoring.
VARIETY	Heritage.
USES	As base creams, desserts, cakes, jellies. Preparation of drinks and juices.
HARVEST CALENDAR	December - January - February - March - April.
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
CRUMBLE (small grains)	Raspberry missing more than 25% of its integrity, and individual small grains loose.	5%
CRUSHED	Raspberries have altered their normal form, being crushed or split.	3%
ALBINISM	4 units or more white drupeolos	1%
OVERMATURITY	Raspberry having exudation inside and a more intense color than normal for the color of the variety and has a soft texture.	5%
FUNGUS / DECAY	Units with pathological damage or fermentation process of disintegration of tissues caused by various agents patológicos.	Absence
OWN PLANT MATERIAL	Presence of leaves, calyx, stem or portion thereof or attached to the fruit, raspberry own	1 unid. / ≤ 1 cm ²
EXTRANEUS VEGETABLE MATTER	Presence of insects, grubs, worms, etc..	absence
STRANGE STUFF	Presence of foreign material to the nature of the product (glass, wood, plastic, etc.).	absence

CHEMICAL ANALYSIS	
PESTICIDE	Waste multi test
BRIX	From 9 to 12 degrees brix

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	< 2,000 u.f.c / gr

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NUTRITIONAL REPORT	
1/2 CUP PORTION (85 g approx)	100 GR
ENERGY (kcal)	36
PROTEIN (g)	11,0
TOTAL FAT	0,1
AVARIABLE CARBOHYDRATES	7,6
SODIUM (g)	16,4

PACKAGING	
DESCRIPTION: Packaging according to customer requirements.	
CHARACTERISTICS	
PACKAGE	Polybag blue - 60 microns
SECONDARY PACKAGING	Corrugated cardboard box
FORMAT	4 x 2,5 kg.
KG BOX	10 kg.
SEAL TYPE	Transparent
LABEL	Product, format, packaging date, expiration date, Net Weight, Lot, Company Data,

Finished product is controlled under the metal detector.

CASE MARKS

