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|  | FROZEN STRAWBERRIES Products Specifications |  |
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STRAWBERRY I.Q.F GRADE A

PRODUCT DESCRIPTION: Strawberries are harvested at optimum ripeness, fresh clean and healthy. Then subjected to washing and subsequently frozen in static tunnel, then selected and packaged. During the process are keeping strict sanitary controls.

| PRODUCT INFORMATION | |
|---------------------|---|
| SHELF LIFE | 2 Years in storage at -18 °C |
| INGREDIENTS | Strawberries 100% free of preservatives and artificial coloring flavoring. |
| VARIETY | Camarosa. |
| USES | As base creams, desserts, cakes, jellies. Preparation of drinks and juices. |
| HARVEST CALENDAR | October-November - December - January - February - March. |
| 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 |
| COLOR OUTSIDE | Strawberries with white-yellow discolouration which affects more than 25% of one side. | 4% |
| CRUSHED | Alterations involving the pulp due to shocks or crushing. | 2% |
| LOCKED | 3 or more units of fruit punch. | 2 Units |
| INSECT DAMAGE | Strawberries that shows signs of being altered or perforated by insect at any stage of development. | 1% |
| OVERMATURITY | Strawberries seen with a color more intense and darker than normal to the variety, with soft texture and juice release. | 5% |
| DEFORM | Fruit that presents a severe alteration of its natural form. | 2% |
| FUNGUS AND/OR DECAY | Units with pathological damage and decay process or fermentation of tissues caused by various pathogens.. | 1 Units |
| OWN PLANT MATERIAL | Presence of leaves, calyx, stem or portion thereof or attached to the fruit, the fruit themselves. | 1 unid. / ≤ 1 cm ² |
| EXTRANEIOUS VEGETABLE MATTER | Presence of different plant residues to the species | absence |
| EXTRANEIOUS MATTER | Presence of foreign material to the nature of the product (glass, wood, plastic, etc.). | absence |

| CHEMICAL ANALYSIS | |
|-------------------|------------------|
| PESTICIDE | Waste multi test |
| BRIX | > 6,5° |



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| | <h2 style="margin: 0;">FROZEN STRAWBERRIES</h2> <h3 style="margin: 0;">Products Specifications</h3> | |
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MICROBIOLOGICAL SPECIFICATIONS

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|-----------------------|--------------------|
| 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.fc/gr |

NUTRITIONAL REPORT

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|-------------------------------|---------|
| 1/8 CUP PORTION (85 g approx) | 100 GR |
| ENERGY (kcal) | 23 |
| PROTEIN (g) | 0,7 |
| TOTAL FAT | 0,1 |
| AVARIABLE CARBOHYDRATES | 4,9 |
| SODIUM (g) | 25,7 mg |

PACKAGING

DESCRIPTION: Packaging according to customer requirements.

CHARACTERISTICS

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| 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

