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## 1. Product

Product description: I.Q.F. pitted sourcherries (*Prunus cerasus*) which are sound, clean, practically free from mineral and organic impurities, traces of deterioration, diseases or foreign impurities, of size < or > 18mm or uncalibrated.

Ingredients: 100% sourcherries, variety: Lutowka.

Country of origin: Poland

Allergens\*: absent

\*EC No 1169/2011

## 2. Packing

Packing: in 1x10kg blue PE bag in carton.

All the primary packing materials comply with Regulation EC No 1935/2004 on materials and articles intended to come into contact with food and Regulation EC No 10/2011 on plastic materials and articles intended to come into contact with food.

## 3. Chemical standards

pH 3,25 tolerance +/- 0,3

Brix(°) 13,5 tolerance +/- 2,5

Products comply with Regulation EC No 396/2005 on maximum residue levels of pesticides and regulation EC No 1881/2006 on maximum levels for certain contaminants in foodstuffs.

## 4. Microbiological standards

	Target (cfu/g)	Maximum (cfu/g)
Total plate count	< 1 x 10 <sup>4</sup>	1 x 10 <sup>5</sup>
E. coli	Absent	1 x 10 <sup>2</sup>
Moulds	< 1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Yeast	< 1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Listeria monocytogens	Absent in 25 g	Absent in 25 g
Salmonella	Absent in 25 g	Absent in 25 g

## 5. Nutritional information

per 100 g, based on literature:

Energy	243 kJ / 57 kcal		
Fat	0,4 g	Protein	0,9 g
Saturates	0,1 g	Sodium	1,0 mg
Carbohydrate	11,5 g	Salt	0,0 g
Sugars	11,5 g	Fibre	0,9 g

## 6. Storage and transport

Storing temperature: -18 °C or lower

Transport temperature: -18 °C or lower


Shelf life: 24 months

## 7. GMO

Products do not contain any genetically modified organisms (GMOs) nor have been produced from and or using any GMOs.

## 8. Irradiation

Products have not been irradiated.

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## 9. Quality standard

Colour red – dark red.  
 Consistency frozen: tough.  
 defrosted: weakened with juice leakage.  
 Taste natural characteristic taste, without foreign taste.

### Defects

- mechanically damaged	% w/w	≤ 3
- partly dry	% w/w	0
- cracked	% w/w	0
- bruised	% w/w	≤ 10
- durable clumps	% w/w	≤ 5
- unripe	% w/w	≤ 2
- overripe	% w/w	≤ 3
- deteriorated	% w/w	≤ 0,1
- spots	% w/w	≤ 5
- monilioza	% w/w	≤ 1
- vegetal impurities	% w/w	≤ 0,03
- mineral impurities	% w/w	≤ 0,03
- foreign material	count / kg	0
- stones	count / 10 kg	≤ 1
- oversized or undersized	% w/w	≤ 10

## 10. Label

Product contains a Sonderjansen label, unless agreed differently:  
 Product, Origin, Weight, Company name, Expiry date, Lotnumber, Storage conditions.