	Product specification	Code	017.7
		Version	09-01-23
	Strawberries I.Q.F	Approved	IRE
		Page	1 / 2

1. Product

Product description:	I.Q.F. strawberries; quick frozen strawberries prepared from fresh, clean, ripe and stemmed strawberries of firm texture conforming to the characteristics of <i>Fragaria grandiflora</i> L. or <i>Fragaria vesca</i> L. (<i>Fragaria</i> sp.)
Ingredients:	100% strawberries, variety: Festival & Fortuna
Country of origin:	Egypte
Allergens*:	absent

*EC No 1169/2011

2. Packing

Packing: in 1x10 kg 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	3,1 – 3,5
Brix(°)	6 - 11
Acidity	0,6% - 1,2% Citric acid (pH 8,1)

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 ⁴	1 x 10 ⁵
E. coli	< 1 x 10 ¹	< 1 x 10 ¹
Moulds	< 1 x 10 ²	1 x 10 ³
Yeast	< 1 x 10 ²	1 x 10 ³
Salmonella	Absent in 25 g	Absent in 25 g

Products comply with Regulation EC No 2073/2005 on microbiological criteria for foodstuffs

5. Nutritional information

per 100 g, based on literature:


Energy	123	kJ / 29	kcal		
Fat	0,0	g		Protein	0,7 g
Saturates	0,0	g		Sodium	3,0 mg
Carbohydrate	5,1	g		Salt	0,0 g
Sugars	5,1	g		Fibre	1,1 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.

	Product specification	Code	017.7
		Version	09-01-23
	Strawberries I.Q.F	Approved	IRE
		Page	2 / 2

8. Irradiation

Products have not been irradiated.

9. Quality standard

Colour:	Red, typical for the variety
Consistency frozen:	Firm
Consistency defrosted:	Weakened with distinct leaking of juice. Fruits lost partly their natural shape
Taste:	Natural characteristic taste, without foreign taste
Appearance	Heart shaped, wedged or long conical, whole strawberries.

Defects

- Completely uncolored	Count / kg	≤ 1	75% or more of the other surface area without the color characteristic of the variety
- Partially uncolored	% w/w	≤ 5	25%-75% of the outer surface area without the color characteristic of the variety
- Stalks or parts of stalks	Count / kg	≤ 3	If each greater than 3 mm in one dimension
- Calyx < 10 mm ²	Count / kg	≤ 4	
- Leaves < 10 mm ²	Count / kg	≤ 4	
- Misshapen	% w/w	≤ 2	Not normally developed and more in particular containing hard parts in the fruit flesh
- Disintegrated	% w/w	≤ 5	Broken, crushed or smashed
- Blemished	% w/w	≤ 5	Showing visible signs of pest attack or pathological or physical injury
- Unripe, green	% w/w	≤ 2	More than ¼ of the surface different from the one characteristic of well ripened fruits
- Overripe /mushy fruits	% w/w	≤ 2	Texture, Firmness; must be measured before frozen
- Dissimilar varieties	% w/w	≤ 6	
- Clumps	% w/w	≤ 1	(>3 pieces)
- EVFM	count/ kg	0	Twigs, grass, flowers, seeds
- Insects, worms	count/ kg	0	
- Foreign material	count/ kg	0	

10. Label

Product contains a Sonderjansen label, unless agreed differently:

Product, Origin, Weight, Company name, Expiry date, Lotnumber, Storage conditions.