




TECHNICAL PRODUCT SPECIFICATION

FOR PROFESSIONAL USE ONLY

| IQF WILD BLUEBERRY 4 x 2.5 KG | | | | |
|-------------------------------|----------------|-----------|----------------|---|
| Article number: | 1368 | HS code: | 0811905000 |  |
| GTIN code: | 05430001651393 | EAN code: | 25430001651687 | |

| COMPOSITION: | | | |
|----------------------|--------------|---------|------------|
| Ingredients | Quantity (%) | Variety | Origin (s) |
| Wild blueberry fruit | 100 | wild | Canada |

| PROCESS: | |
|------------------|---|
| Processing: | Carefully selected, sound and healthy wild blueberries, without stalks, individually quick frozen |
| Metal detection: | Each package after closing is controlled by metal detector |

| LOGISTICS SHEET: | | | | |
|------------------------|---|----------------------|---------------------------------|-----------------|
| Pallet stacking | <ul style="list-style-type: none">• 4 x 2.5 kg product per carton box• 8 carton boxes / pallet base• 64 carton boxes / pallet• 640 kg net product / pallet | | | |
| Shelf life and storage | 2 years after production at < - 18°C Storage and transport temperature < - 18°C | | | |
| Packaging | Material | Net wt. (Product) | Gross wt. (prod + packaging) | Dimensions (mm) |
| Primary packaging | Polythene bag | 2.5 kg | 2.55 kg | |
| Secondary packaging | Carton box | 4 x 2.5 kg | 10.50 kg | 380 x 280 x 240 |

| PHYSICO-CHEMICAL PARAMETERS: | | | |
|------------------------------|-------|-------|-------------|
| Parameter | unit | Value | Tolerance |
| Brix | °Brix | 13.5 | 10.5 - 15.5 |



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| pH | % | 3.9 | 3.5 - 4.5 |
| Other parameters | Description | | Tolerance per 500 g |
| Organic impurities (cm ²) | Elements of forest bed, leaves, stucked berries | | 2 |
| Dried fruit (%) | Dried hardened fruit | | 1.5 |
| Berries with short stalks (pcs) | Berries with remaining's of short stalks | | 7 |
| Unripe berries (%) | Pink, violet or red berries | | 0.5 |
| Another variety of berries (%) | Bog bilberry or lingonberry | | 0.2 |
| Damaged berries (%) | Squeezed berries or parts of berries | | 3 |
| Berries with short stalk (pcs) | Remaining of short stalk | | 7 |
| Berries with cracked peel (%) | Berries with peel cracks during freezing process | | 3 |
| Deformed berries (%) | Deformed or flatted berries | | 8 |
| Foreign bodies (pcs) | Wood, glass, metal, stones, hard plastic | | 0 |
| Pesticides and heavy metals | Should not exceed MRL expressed in RS 29/2014 and EU Council Directive EC 396/2005 , 149/2008 and heavy metals 1881/2006/EC. | | |

MICROBIOLOGICAL CHARACTERISTICS:

| Parameter | Unit | Target value |
|-------------------------|---------|----------------|
| Total plate count | CFU / g | <100000 |
| Mould | CFU / g | < 5000.0 |
| Yeast | CFU / g | < 5000.0 |
| Listeria monocytogenes | CFU / g | Absent in 25 g |
| Escherichia coli | CFU / g | < 10 |
| Salmonella | CFU / g | Absent in 25 g |
| Hepatitis A i Norovirus | CFU / g | Absent in 25 g |

NUTRITIONAL DATA:

| Nutritional value per 100 g | Value | Unit |
|-----------------------------|-------|--------|
| Energy | 189.0 | KJ |
| Energy | 45.0 | Kcal |
| Fat | 0.6 | g/100g |
| Of which saturates | 0.02 | |
| Carbohydrates | 9.0 | |



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| Of which sugars | 8.9 | |
| Protein | 0.8 | |
| Fibre | 3.2 | |
| Salt (Na) | Non-determinable | mg/100g |

| FOOD DIET: | | | |
|--------------------------|-----|--------------------------|-----|
| HALAL certified product | Yes | Suits to vegetarian diet | Yes |
| Kosher certified product | No | Suits to vegan diet | Yes |

| ALLERGENS (according to Regulation (EU) N° 1169/2011): | | | |
|--|-----------------------|------------------|---------------------|
| Allergen | Present as ingredient | Presence on site | Cross contamination |
| Celery and products thereof | NO | NO | NO |
| Crustaceans and products thereof | NO | NO | NO |
| Eggs and products thereof | NO | NO | NO |
| Fish and products thereof | NO | NO | NO |
| Peanuts and products thereof | NO | NO | NO |
| Soybean and products thereof | NO | NO | NO |
| Milk and products thereof including lactose | NO | NO | NO |
| Mustard and products thereof | NO | NO | NO |
| Sesame and products thereof | NO | NO | NO |
| Lupin and products thereof | NO | NO | NO |
| Molluscs and products thereof | NO | NO | NO |
| Cereals containing glutes (wheat,rye,barley,oats,spelt,kamut) and products thereof | NO | NO | NO |
| Nuts: Almonds (Amygdalus communis),hazelnuts (Corylus avellana),walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia (Macadamia ternifolia) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin. | NO | NO | NO |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO ₂ which are able to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturer. | NO | NO | NO |

| REGULATIONS: (The product respects the following regulations and their ammendments) | |
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| Allergens | Declaration of possible allergens and cross contamination as per EU 1169/2011 |



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| GMO statement | The product is not genetically modified and is free from genetically modified organisms (according to EC 1829/2003 and 1830/2003) |
| Irradiation | No ingredients or finished products are treated with ionizing radiation as per (EU 1999/2 and EU 1999/3) |
| Pesticides | The concentration of pesticides is below the limit defined in EU regulation EC 396/2005 |
| Food additives | Union list of food additives approved for foods and their conditions of use à EU 1129/2011 |
| Metals | The level of heavy metals is below the maximum concentration defined by EU regulation EC 1881/2006 The product is packed without any metal pieces and has been metal detected after production. |
| Storage and transportation | After production the product will be stored and moved only at temperature of max. -18 °C. and min. - 21°C. |

The goods meet the foodstuffs regulations of the EC and the regulations of the Foodstuffs and Consumer goods ("Lebensmittel- und Futtermittelgesetzbuch" – LFGB) as well as EU-Basis regulation 178/2002 and their regulations issued on these basis, legal regulations and directives in their latest versions and these once given by the EU.

| | |
|--|---|
| DEFROSTING: <ul style="list-style-type: none">Recommended method of defrosting: | Fruit Layer recommends to defrost the product at 0°C - +4°C. Defrosted product should be stored at +°4C. |
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| Issue no. | 2.1 |
| Issue date | 01.01.2025 |
| Responsible | QC |