



## **General information**

*Ingredients* 100% Raspberry

*Origin of raw material*

Worldwide, typically Serbia, Bosnia, Kosovo

*Smell / aroma* Reminiscent of fresh fruit, without extraneous aromas

*Taste* Reminiscent of fresh fruit without extraneous flavours

*Colour*

Similar to fresh fruit. Colour variations can occur with change of season and throughout shelf life of the product

*Description*

Freeze-dried fruit without any additives.

The product is made by drying frozen fruit in vacuum. Quality of raw material is subject to natural variations.

## **Chemical properties**

*Moisture content* Maximum of 5 %

## **Physical properties**

*Particle size* Whole raspberries

*Foreign bodies* No harmful foreign bodies.

Controls to detect and prevent the presence of foreign bodies include visual inspection, metal detection and magnets.

**Freeze dried raspberry whole**  
**Product specification**



**Microbiological properties (cfu/g)**

*Total Plate Count* < 100.000

*Coliform* < 100

*Enterobacteriaceae* < 100

*Yeast* < 2000

*Mold* < 1000

*Salmonella* / 25 g negative

**Nutritional Information per 100g of product according to Regulation (EU) 1169/2011**

The values are calculated based on average values. For information only.

*Energy* 1236kJ / 295kcal

*Fat*

• *of which saturated*

1,5g

< 0,1g

*Carbohydrates*

• *of which sugar*

47g

30g

*Fibre* 33g

*Protein 7,4g*

*Salt (exclusively due to presence of naturally occurring sodium)*

0,01g



### **Packaging and storage**

*Packaging size* Boxes of 7kg

*Packaging material* Inner packing: PE bag

Outer packing: Double corrugated paper box

*Storage conditions* Away from sunlight, temperature up to 25 °C and humidity < 65%

*Shelf life* At least 12 months from the production date in the original unopened packaging

### **Certification of producers**

Drying and IQF facility used are certified preferably to IFS Food standard. Where this is not the case, BRC/ISO 22000 or FSSC 22000 could be accepted. In absence of either certification, assessment of producer's quality management systems would take place before approval of the producer.

## Food compliance

The production, transport and storage of products was done in compliance with the requirements of the EU legislation, in particular EC 852/2004 on hygiene of foodstuffs (including the article 5 of EC 852/2004 on HACCP) and EC 178/2002 on general principles and requirements of food law.

Product is produced using GMO-free ingredients; no labelling declaration is needed (according to EU reg. 1829 and 1830 /2003).

Product is not irradiated.

Packaging materials are food grade and in compliance with EU regulation 1935/2004 and 10/2011.

The product is compliant with EU regulations for pesticides (EC 369/2005), heavy metals and aflatoxins in food (EC 1881/2006).



## Allergen information

The product is free of all allergens (no direct allergens and no cross-contamination on premises). No requirement to include presence of allergens on labels according to EU 1169/2011

### Allergen list

### Direct Cross-contamination

<i>Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except products listed in Annex IIIa</i>	No No
<i>Crustaceans and products thereof</i>	No No
<i>Eggs and products thereof</i>	No No
<i>Fish and products thereof except products listed in Annex III</i>	No No
<i>Peanuts and products thereof</i>	No No
<i>Soybeans and products thereof except products listed in Annex IIIa</i>	No No
<i>Milk and products thereof (including Lactose) except products listed in Annex IIIa</i>	No No

<i>Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts, and products thereof, except products listed in Annex IIIa</i>	No No
<i>Celery and products thereof</i>	No No
<i>Mustard and products thereof</i>	No No
<i>Sesame Seeds and products thereof</i>	No No
<i>Sulphur dioxide and sulphites at concentration more than 10 mg/L or /kg expresses as SO<sub>2</sub></i>	No No
<i>Lupin and products thereof</i>	No No
<i>Molluscs and products thereof</i>	No No



**Suitability for dietary preferences**

All our fruit is suitable and meets requirements for Kosher and Halal. If required, certificate would be provided for selected products and specific order.

Our freeze dried fruit is suitable for vegetarian and vegan diets.

CoA is available for each batch.

This specification is created to the best of our knowledge. It is customer's responsibility to make sure, that material specified above is suitable for use in the intended application and is used in accordance with the legislation in the country of further processing.

Date: 5/2022

