

	QUALITY PRODUCT SPECIFICATIONS	Edition – 13
		Edition date – 08.09.2022

Assortment Group:	Fruits and vegetables, freeze-dried
Subgroup:	Freeze-dried fruit, loose, powder, grits
Name of product:	Freeze-dried raspberry
Purpose of the product :	<i>For use as an ingredient in foodstuffs</i>
Ingredients :	<i>The freeze-dried raspberry powder</i>
Allergens :	<i>Raw material country of origin – Poland (additional origins are possible) It does not contain allergenic ingredients identified in the current EU legislation</i>
GMO :	<i>It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process</i>

A. Organoleptic evaluation before preparation:

No.	Attribute	Requirements	Methods
1.	Colour	<i>Red with pink and white tint, characteristic for raspberry fruit</i>	Instruction No 13
2.	Appearance and consistency	<i>Powder - very fine</i>	
3.	Taste and flavour	<i>Typical for raspberries, other taste and flavours not accepted</i>	

B. Organoleptic evaluation after preparation:

A method of preparing samples for the tests: 5 g fine powder sample pour 200 ml hot water, assessed after cooling to room temperature

No.	Attribute	Requirements	Methods
1.	Appearance solution	<i>Red - pink liquid</i>	Instruction No 13
2.	Colour of the OLTXLG	<i>Typical for raspberries</i>	
3.	Taste and flavour	<i>Typical for raspberries, other taste and flavours not accepted</i>	

C. Physicochemical properties:

No.	Attribute	Requirements	Methods
1.	Loss on drying	<i>Max. 5 % wt.</i>	<i>Instruction No 4</i>
2.	Particles passing through a sieve 1 mm	<i>Max. 5 % wt.</i>	<i>Instruction No 10</i>
3.	Content of double stick pieces	<i>Max. 2 % wt.</i>	<i>Instruction No 10</i>
4.	Admixture mineral impurities	<i>Max. 0,1 % wt</i>	<i>Instruction No 6</i>
5.	Admixture vegetable product impurities	<i>Max. 0,1 % wt</i>	<i>Instruction No 6</i>
6.	Insects	<i>Max. 7 pcs / 500 kg</i>	<i>Instruction No 6</i>
7.	Admixture slightly burned particles	<i>Max. 1,5 % wt.</i>	<i>Instruction No 6</i>
8.	Admixture highly burned particles	<i>Impermissible</i>	<i>Instruction No 6</i>
9.	The contents of aflatoxin: • B1 • Suma: B1,B2,G1,G2	<i>Max. 2.0 µg/kg Max. 4,0 µg/kg</i>	<i>PN-EN ISO 16050:2011</i>
10.	The content of heavy metals and pesticide residues in raw material		The degree of concentration = 7,1
10A.	• The content of heavy metals • lead Pb • cadmium Cd	<i>max. 0,10 mg/kg max. 0,04 mg/kg</i>	<i>PN - EN ISO 11885</i>
10B.	Residues of plant protection products	<i>The content is not higher than the current rules define the EU</i>	<i>GC/MS</i>

Note - The test for levels of contaminants dim. the item. 9 and 10 is carried out min. 1 time per year for 1 product assortment group

D. Microbiological properties:

No.	Name of microorganism	Limit (cfu/g)	Methods
1.	Total number of microorganism	<i>Max. 5 x 10⁴</i>	<i>PN-ISO 21527-1</i>
2.	Escherichia coli	<i>Max. 1 x 10²</i>	<i>PN-ISO 16649-2</i>
3.	Salmonella	<i>Absent in 25 g</i>	<i>PN-EN ISO 6579-1</i>
4.	Yeast	<i>Max. 1,0 x 10⁴</i>	<i>PN-ISO 21527-2</i>
5.	Moulds	<i>Max. 1,0 x 10⁴</i>	<i>PN-ISO 21527-2</i>

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E. Package:

Double bags with blue polyethylene closed by the seal belt in a box (2 bags of a 5 kg).

F. Storage conditions:

- 1) *Store in closed packages.*
- 2) *Max. Temperature **below 25°C**, relative humidity below **75 %**.*

G. Transport conditions:

Closed, clean, dry, without other flavour truck; the driver has to have all actual, necessary documents refer to the permission to use this truck on public roads, together with Health Book – Certificate, Sanitary Book – Certificate and the decision, that this truck can be used for transport of food products.

H. Best before:

In original packages 18 months from production date.

I. Nutrition Facts Table:

Nutritional value in 100 g:

• <i>Energy value:</i>	<i>1054 kJ / 252 kcal</i>
• <i>Fat:</i>	<i>2,1 g</i>
• <i>of which saturates:</i>	<i>0,0 g</i>
• <i>Carbohydrate:</i>	<i>33,2 g</i>
• <i>of which sugars:</i>	<i>33,2 g</i>
• <i>Dietary Fiber:</i>	<i>32,3 g</i>
• <i>Protein:</i>	<i>9,0 g</i>
• <i>Salt:</i>	<i>0,00 g</i>

The information contained in this specification are based on data and knowledge of our suppliers and the provisions of applicable law. The user should examine the suitability prior to use and permissible use of the product in the planned application.

The document does not require a signature, is a translation of the Polish version.