	SPECIFICATION OF THE PRODUCT	SPECIFICATION No.
	D/F RASPBERRY CRUMBLE – Standard	ISP-SGP -103-01 Version: 1 Acting date: 10.05.2016.

DEFINITION: Deeply frozen raspberry, minced on the separate parts (crumble).

Quality of the product:

Variety: **Willamette**

PHYSICAL AND CHEMICAL PROPERTIES:

pH: 2,8 – 3,2
 Brix: 8 – 12 %

Losing juice when defrosting: Maximum 5%

The content of pesticides and heavy metals: The amount of pesticides and heavy metals does not exceed the permissible norms of the RS according to the quantity of pesticides, metals, metalloids and other toxic substances (Sl. List SRJ No. 5/92, 11/92 and 32/2002) and the EU Council Directive EC 396/2005, EC 893/2010 and EC 1881/2006 and EC 629/2008.

PURITY STANDARDS:

Vegetative impurities:	max 0.5%
Insects or other animals:	absent
Pieces of wood:	absent
Pieces of metal:	absent
Pieces of glass:	absent
Pieces of plastic:	absent
Facial hair:	absent
Other foreign bodies:	absent
% Mustiness:	in traces

Freezing process is carried out using proper machinery in short time. Quick freezing process is complete when the core of the fruit is at the temperature of -18°C or less.

Frozen fruits after defrost conform to the following characteristics:


- sound, clean, without any impurities/admixtures
- colour, taste and flavour typical for the fruit
- without other taste or flavour

Once thawed, product must not be refrozen.

Health safety and hygienic quality of food products

Microbiological quality:

- Aerobic mesophilic bacteria	max 10 ⁵ /g
- <i>Enterobacteriaceae</i>	max 10 ² /g
- <i>E. Coli</i>	max 10 ¹ /g
- <i>Salmonella spp.</i>	0/25g
- sulphito-reducing <i>Clostridium</i>	max 10 ² /g
- <i>Staphylococcus aureus</i>	max 10 ¹ /g
- <i>Bacillus cereus</i>	max 10 ¹ /g

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- yeasts	max 10 ³ /g
- moulds	max 10 ³ /g
- Listeria monocytogenes	0/25g
- Norovirus	0/25g
- Hepatitis A	0/25g

The product must not contain either pathogenic or potentially pathogenic microorganisms or their metabolites in the amount hazardous to people's health.

Packaging:

The product is packed in PE bags and neutral new cartons in the amount of 10kg.

Neutral new cardboard closed with tape. Cardboard is durable enough to not be deformed under the weight on the pallet due to prolonged storage. Pallets are stretched by PE foil.

Best before:

Best before date from production date in -18°C: 24 months. Storage conditions: -18°C and colder. Maximum temperature at the time of delivery: minimum -18°C

Labeling:

The label must contain:

- Title of product
- Net weight
- Date of production/Batch No.
- Best before
- Storage conditions and safety aspects
- Supplier's/producer's name
- Country of origin

Paletting:

EURO palette (800 x 1200 mm)
Gross weight: max. 900 kg
Height: max. 2,0 m

On behalf of T.P. INEX SOKOLICA DOO

Vesna Kuveljic,
Food Safety & Quality Assurance Manager