


| | | |
|---|---|--|
|  | SPECIFICATION OF THE PRODUCT | SPECIFICATION No. |
| | D/F RASPBERRY A-GRADE | ISP-SGP -102-01 Version: 1 Acting date: 10.05.2016. |

Organoleptic characteristics: The product is prepared from fresh, mature, sound raw raspberry fruits, *Rubus idaeus* L., adequate **variety, free from all impurities, without damaged or blemished fruits. The fruits are gathered without stalks (remaining attached to the fruit). The product is individually quick frozen, without ice, with typical** taste and flavour, juicy and aromatic, and typical colour, red with purple shade.

General: The final product complies with all current RS and EEC Food Legislation.

Quality of the product:

Variety: **Willamette, Meeker, Heritage**

The product conforms to the following physical standards (sample 1000 g):

| | |
|--|-----------------|
| Diameter of the fruit | min. 12 mm |
| Foreign matter (stones, wood, glass, soil, metal, plastic, etc.) | nil |
| Animal foreign bodies (insects, Snails, Worms) | nil |
| Disgusting foreign bodies (hair, feathers) | nil. |
| Extraneous vegetable matter | 1 pcs |
| Mouldy fruits | nil |
| Stalks/calyx attached to the fruits | nil |
| Damaged fruits | nil |
| Whole individually frozen fruits | min. 95 % |
| Damaged through insects, birds, slugs, etc. | 2 % |
| Damaged fruits (broken, squashed, malformed) | 1% |
| Colour | approx. Equable |

The sensitivity of metal detectors 1.5 mm Fe, 1.5 mm Brass, 2,0 mm SS.

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 |
| - yeasts | max 10 ³ /g |
| - moulds | max 10 ³ /g |
| - <i>Listeria monocytogenes</i> | 0/25g |
| - Norovirus | 0/25g |
| - Hepatitis A | 0/25g |

| | | |
|---|---|--|
|  | SPECIFICATION OF THE PRODUCT D/F RASPBERRY A-GRADE | SPECIFICATION No. |
| | | ISP-SGP -102-01 Version: 1 Acting date: 10.05.2016. |

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

Maximum concentration of heavy metals and non-metals:

| | |
|-----------|------------|
| - Lead | 0,2 mg/kg |
| - Cadmium | 0,05 mg/kg |
| - Mercury | 0,02 mg/kg |
| - Arsenic | 0,30 mg/kg |
| - Copper | 10,0 mg/kg |

Packaging:

The final product is packed in a new cardboard box, inner blue polyethylene bag (50-60 micron), 10kg, 4x2,5kg, 1kg, 750g, 500g or the customer's request.

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