

PRODUCT SPECIFICATION

Langweide 9 6191 ES Beek Tel +31 46 436 07 99 Fax: +31 46 437 07 45

Fruit Management Europe B.V.

Issue date: 08/07/2014 Revision date: 26/09/2019 Version: 2.0

E-mail: info@fruitmanagement.com

All goods delivered by Fruit Management Europe B.V. (FME) are designated and meet the specifications as described hereafter.

Product	IQF Raspberry Crumble Yoghurt Quality		
Ingredients declaration	100% Raspberry		
Variety	Rubus idaeus spp.		
Origin	Poland/Bulgaria/Serbia/Lithuania		
FME Product Code	160.048.007.083		
General Description	Raspberries, which are grown according European legislation, and which have been sorted. After 3 times of inspection, colour sorting, the product is milled and frozen. After freezing the fruit is sorted again, and packed.		

Chemical Specifications

Brix (20°C)	10.0 +/- 2.0
pН	3.0 – 3.5

Microbiological Specifications

Total plate count	<5·10 ⁵	cfu/g
Coliforms	<100	cfu/g
E. coli	<100	cfu/g
Salmonella	Absent in 25 g	
Listeria monocytegenes	Absent in 25 g	
Yeast & mould	<1·10 ⁴	cfu/g

Physical characters

Defect	Description	Tolerance (per 10 kg sample)
Leaf or part of leaf	>3 mm	≤1 pcs
Stems (>3 mm), calyxes, cores		≤1 pcs
External foreign matter	Glass, metal, etc.	Absent
Insects	Insects not apparently visible during sorting operations; Insects, inhabiting the fruits (worms, eggs, larvae)	≤1 pcs/1000 kg
External vegetable matter	Sand; soil Plant foreign matter, grass, flowers, seeds	0.05% (w/w) ≤1 pcs/100 kg
Crumble	(in granules)	≤96 % (w/w)
Broken	(1/3-2/3 of the raspberry)	≤4 % (w/w)
Whole fruits		0 % (w/w)
Unripe fruits	Green or white	≤0.04 % (w/w)
Slightly unripe	Pale	≤10 % (w/w)
Overripe	Oxidized fruits	≤0.1 % (w/w)
Mould (visible)		absent
Defect, deformed fruits		0 % (w/w)
Clumps	>2 pcs	≤1.5 % (w/w)

Organoleptic Characteristics

Colour	Red typical from raspberry
Odour and Flavour	Typical from raspberry
Texture	Soft, typical for raspberry



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Metal detection

Fe	2.5	mm
Non-Fe	3.0	mm
Stainless Steel	3.5	mm

Average nutritional value in 100 gram of product

Energy value	23.0	Kcal
	96.0	KJ
Protein	0.7	gram
Carbohydrates	5.1	gram
 Including sugar 	3.2	gram
Fat	0.4	gram
 Including saturated 	0.01	gram
Fibre	1.3	gram
Salt	2.5	mg
- Na+	1.0	mg

Storage & Shelf life

The goods must be stored at a temperature between -18°C and -20°C.

The shelf life of the goods are up to 3 years after date of production, if the goods are kept in the proper conditions as described above. Defrosted goods must be used immediately and never be frozen again.

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GMO Statement Fruit Management Europe B.V. declares that all goods delivered are not genetically modified nor do they contain genetically modified ingredients. Regulation EC 1829/2003 and regulation EC 1830/2003. Radiation Fruit Management Europe B.V. guarantees that the level of radiation of the goods is below the maximum values as defined in the Regulation 2009/C 283/02. All values found are inherent to the goods, due to natural circumstances. Irradiation None of the goods delivered have been irradiated by Fruit Management Europe B.V. or Fruit Management Europe B.V.'s suppliers. Regulations 1999/2 and 1999/3 EC. Pesticides Fruit Management Europe B.V. guarantees that the level of pesticides in the goods is below the limits as defined in the regulation EC 889/2008 + amendments and are within the rules as described in regulations residues of pesticides (residue regulation). **Heavy Metals** Fruit Management Europe B.V. guarantees that the levels of heavy metals in the goods are below the limits as defined in the European regulations EC 1881/2006 + amendments. Pollutions Fruit Management Europe B.V. guarantees that the levels of all pollutions are within the regulations of Food and Drugs Pollutions in food. Product does not contain chemical contaminants according European regulation EC 1881/2006 + amendments. Allergens Fruit Management Europe B.V. declares that all substances, ingredients and sub-ingredients in the ingredient list are attached to the specification. This applies particularly to allergens, which have to be clearly labelled as an ingredient or cross contamination substance. List of Allergens is according EC 1169/2011 + amendments. For the allergens see the LeDa-list below. Traceability All goods are labelled, mentioning a batch code and/or lot number. Batch codes and lot numbers are the basis of Fruit Management Europe B.V.'s traceability system whereby all goods at all times can be traced to the origin. All goods are packed in food approved packing such plastic pails, cartons with polymeric lining Packaging or polymer bags, bags can be also in metallic drums, in accordance with EU Council directive EC 1935/2004 and EC 10/2011

Appendix: Declaration of allergens (LeDa-List)

QA-Approved: Name: Dwane van Poppel, QA-Manager Date: 26-09-2019 Signature:

(if applicable) Customer accepted: Name: Date: Signature & Stamp company:

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LeDa-List

LeDa Code	S1 code	Allergen	Product without	Product contains	May contain (and product without)	Unknown
Legal A	llergens			•		
1	AW	Gluten				
1.1	UW	Wheat	X			
1.2	NR	RYE	Х			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	Х			
2.0	AC	Crustaceans	Х			
3.0	AE	Egg	Х			
4.0	AF	Fish	Х			
5.0	AP	Peanuts	Х			
6.0	AY	Soy	Х			
7.0	AM	Cow's milk	Х			
8	AN	Nuts				
8.1	SA	Almonds	X			
8.2	SH	Hazelnuts	Х			
8.3	SW	Walnuts	Х			
8.4	SC	Cashews	Х			
8.5	SP	Pecan nuts	Х			
8.6	SR	Brazil nuts	Х			
8.7	ST	Pistachio nuts	Х			
8.8	SM	Macadamia or Queensland nuts	Х			
9.0	BC	Celery	Х			
10.0	BM	Mustard	Х			
11.0	AS	Sesame	Х			
12.0	AU	Sulphur dioxide and Sulphites (E200 – E228) at concentrations of more than 10mg/kg (10ppm) or 10 mg/l expressed as SO ₂	x			
13.0	NL	Lupin	Х			
14.0	UM	Molluscs	Х			
Additio	nal allerg	ens				
20.0	ML	Lactose	Х			
21.0	NC	Сасоа	Х			
22.0	MG	Glutamate (E620 – E625)	Х			
23.0	MK	Chicken meat	Х			
24.0	NK	Coriander	Х			
25.0	NM	Corn/Maize	Х			
26.0	NP	Legumes	Х			
27.0	MC	Beef	Х			
28.0	MP	Pork	Х	l I		
29.0	NW	Carrot	X			