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|  | PRODUCT SPECIFICATION | Code: | MMF-751-04-ZP03 |
| | | Edition: | 3 |
| | | Date of adoption: | 20.6.2013. |
| | | Copy number: | 1 |
| | | Sheet/sheets: | 1 / 3 |

DEEP-FROZEN SOUR CHERRY PUREE

Specification No.: 15

DESCRIPTION: Sour cherry puree is a liquid, pasteurized product of sour cherry. It is prepared from best quality pitted sour cherry.


GENERAL QUALITY: The product doesn't contain additives, sugar, colors and nor any preservatives.

GMO: The product is not genetically modified.

ALERGENS: The product does not contain allergens.


1. ALLERGENS INGREDIENTS AND THEIR DERIVATIVES WHICH MUST BE DECLARED

| INGREDIENTS, INCLUDING THEIR DERIVATIVES | PRESENT AS CONSTITUENTS | PRESENT AS A RESULT OF POTENTIAL BUT INCIDENTAL INDIRECT CONTAMINATION |
|-------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| Cereals containing gluten [wheat, rye, barley, oats, etc..] | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Crabs | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Eggs | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Fish | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Peanuts | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Soy | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Milk [including lactose], Lactose | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Kernel fruit [almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts] | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Celery | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Mustard | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Sesame seeds | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Sulphur dioxide and sulphates (E220 and e227), more than 10mg/kg or 10mg/lit expressed as SO ₂ , etc.. | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Lupin and his products | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |
| Mollusks (snails, clams, squid, octopus ..), and their products | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No <input type="checkbox"/> Unavailable |

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| COLOR: | Red till dark red. |
| TASTE/SMELL: | Typical for sour cherry. |
| PHYSICAL AND CHEMICAL CHARACTERISTICS: | |
| pH: | 3.0-3.3 |
| Brix: | 28 +/- 1 |
| The content of pesticides and heavy metals: | The amount of pesticides and heavy metals does not exceed the permissible norms RS, according to Regulations of pesticide residues, haevy metals and metaloids and other harmful substances (Official Gazette RS No. 25/2010, No.28/2011 and No. 20/2013) Regulation (EC) No 396/2005 of the European Parliament and of the Council on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC and Annexes I, II, III, IV and VII. |
| TECHNICAL CHARACTERISTICS: | |
| Ingredients: | Sour cherry 85 %, sugar 15 %. |
| Variety of sour cherry: | Oblačinska (Serbian origin) |
| Thermic process: | Pasteurization |
| Best before: | 24 months from production date, on - 18° C |

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| NUTRITIONAL VALUE AND CONTENT IN 100 G. OF PRODUCT: | |
| Energy value: | 401 kJ / 95 kcal |
| Proteins: | 1,18 g |
| Fat: | 0,10 g |
| Carbohydrates: | 21,76 g |
| HEAVY METALS CONTENT: | |
| Pb (Plumb) | max 0.2 mg/kg |
| Cd (Cadmium) | max 0.05 mg/kg |
| Hg (Mercury) | max 0.02 mg/kg |
| As (Arsenic) | max 0.3 mg/kg |
| Cu (Cooper) | max 10 mg/kg |
| MICROBIOLOGICAL CHARACTERISTICS: | |
| <p>According to the Regulation on microbiological safety of food in trade (FRY Official Gazette no. 26/93, 53/95, and 46/2002) Regulation on general and special conditions of food hygiene at any stage of production, processing and transport (Official Gazette RS, no. 72/2010) Regulation of hygiene conditions of foodstuffs (Official Gazette RS, no. 73/2010), reference guide for the application of microbiological criteria for foods from June 2011. and according to EU regulation 2073/2005 and amendment No.1441/2007 the product must have the following microbiological specification:</p> | |
| <ol style="list-style-type: none"> 1. Listeria monocytogenes – without presence in 25g 2. Bacterium Salmonella sp. – without presence in 25 g 3. Coagulase positive staphylococcus – < 10 cfu/g 4. Sulphate-reducing clostridium – without presence in 0, 1 g 5. Escherichia coli – without presence in 0, 1 g 6. Yeasts and molds – < 10 cfu/g 7. Total number of microorganisms – max 1000 cfu/g | |

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STORAGE AND DELIVERY TEMPERATURE: - 18 °C +/- 1 °C

PACKAGING: The product is packed in PP (polypropylene) bags of 75 g, and then in carton boxes 6 x 75 g. Net 450 g in 1 box. It can be packed in PP bags of 50g, and then in carton boxes 4 x 50 g. Net 200 g in 1 box. Product also can be packed in plastic (polypropylene) baskets 1kg and 10 kg. Neutral new cartons are sealed with tape.

Carton board is durable enough to not be deformed under the weight on the pallet do to prolonged storage. Pallets shrouded and securely wrapped with PE (poly ethylene) foil. Delivery on EURO pallets measuring 80 x 120 cm.

TRANSPORTATION: Trucks equipped with refrigerator unit Thermo King with thermowriter. Transport mode from -22° C to -24° C.

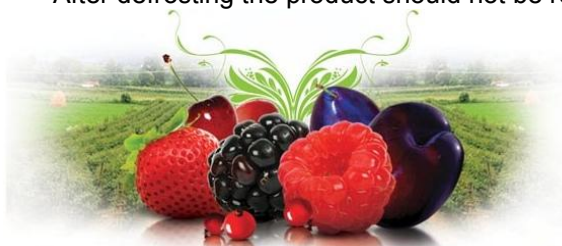
LABEL: Product name
Product type
Country of origin
Packaging
Production date
Best before date
Net weight
Lot no.

SHELF LIFE: Two years on -18° C +/- 1° C

SHELF LIFE AFTER DEFROSTING: 72 hours on +4° C to +6° C

SPECIAL GROUPS OF USERS: No specific group of users.

NOTE: This product can be used without any previous preparation. After defrosting the product should not be re-frozen.



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