# PRODUCT SPECIFICATION

## DEEP-FROZEN SOUR CHERRY IQF

**Specification No.: 08**

### DESCRIPTION:
Deep-frozen IQF sour cherries (pitted) is made from whole fresh, healthy, equally ripe fruit without any impurities. Deep-frozen sour cherries IQF consists of individual, whole fruit where the stones are removed mechanically.

### SORT:
OBLAČANSKA

### GENERAL QUALITY:
Product doesn't contain additives color, sugar nor any preservatives.

### GMO:
NONE

### ALERGENS:
NONE

### COLOR:
Dark red, typical for sour cherry.

### TASTE/SMELL:
Typical for the sort.

### PHYSICAL AND CHEMICAL PROPERTIES:
- **Stones / parts of the stone:** max 0.1%
- **Deformed fruit:** max 5%
- **Brighter fruit:** max 0.5%
- **Fruits covered with ice crystals:** ≤ 5%
- **Net weight:** +10 g / 10kg
- **Fermentation:** Max. 0.1%
- **Temperature:** -18°C
- **The average number of fruit in 1 kg:** 400
- **Brix:** min. 13% (temp.20 °C)

### NUTRITIONAL VALUE AND CONTENT IN 100 g. OF PRODUCT:
- **Energy value:** 171 KJ / 41 Kcal
- **Protein:** 0.8 g
- **Sugar:** 6.9 - 12.5 g
- **Carbohydrates:** 10.2 g
- **Fat:** 0
- **Cholesterol:** /
<table>
<thead>
<tr>
<th>PURITY STANDARDS:</th>
<th>absent</th>
<th>Foreign bodies (organic genuine): hair, snails, insects, warms</th>
<th>absent</th>
<th>Foreign bodies (non-organic genuine): wood, metal, glass, plastic, paper, carton</th>
<th>absent</th>
<th>Other foreign bodies:</th>
<th>absent</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MICROBIOLOGICAL CHARACTERISTICS:</strong></td>
<td></td>
<td>1. Bacterium Salmonella sp. - without presence in 25 g</td>
<td></td>
<td>2. Coagulase positive staphylococcus - without presence in 0.1 g</td>
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<td>3. Sulphate-reducing clostridium – without presence in 0.1 g</td>
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<tr>
<td><strong>TEMPERATURE FOR STORAGE AND DELIVERY:</strong></td>
<td>-18 C +/- 1 C</td>
<td>10 kg PE (poly ethylene) bags in carton boxes</td>
<td></td>
<td>48-72 boxes on EURO pallets shrouded and securely wrapped with PE (poly ethylene) foil.</td>
<td></td>
<td>Trucks equipped with refrigerators, Thermo King with thermowriter. Transport mode from -22 °C to -24 °C.</td>
<td></td>
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<tr>
<td><strong>PACKING:</strong></td>
<td></td>
<td>Product name</td>
<td>Frozen</td>
<td>Product type</td>
<td>Country of origin</td>
<td>Packing</td>
<td>Production date</td>
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<tr>
<td></td>
<td></td>
<td>48-72 boxes on EURO pallets</td>
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<td><strong>TRANSPORTATION:</strong></td>
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<td><strong>LABEL:</strong></td>
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<td><strong>SHELF LIFE:</strong></td>
<td>Two years at -18 °C +/- 1 °C</td>
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<tr>
<td><strong>SPECIAL GROUPS OF USERS:</strong></td>
<td>No specific group of users.</td>
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<td><strong>NOTE:</strong></td>
<td>This product can be used without any previous preparation. After defrosting the product cannot be re-frozen.</td>
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