




PHU DANEX Sp. z o.o.; Sp. K. 	F-1/P-2.2 PRODUCT SPECIFICATION	Version:	6
	Cut rhubarb 15mm frozen PRODUCT CODE: OMR1	Release date:	12.09.2022
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No.	FEATURE	PRODUCT DESCRIPTION	
1.	Product name	Rhubarb cut 15 mm	
2.	Product description	washed, quick-frozen, clean, healthy, ripe rhubarb leaf stalks.	
3.	Net weight	10 kg; 25 kg or others upon customer's request	
4.	Packing		
	Direct packaging	plastic bag approved for contact with food meets the requirements of EC Regulation 1935/2004 (as amended). folding box made of corrugated cardboard; bag; octabin; sealed, clean packaging, without metal staples wooden euro pallet; stretch foil	
	Intermediate packaging		
	Transport packaging		
5.	Ingredients	Rhubarb - <i>Rheum rhabarbarum</i> Raspberry variety only from spring harvest	
5a	Origin	Poland	
6.	GMO status	The product is not a genetically modified organism, does not contain genetically modified organisms and has not been produced with the participation of genetically modified organisms in accordance with EU directives 1829/2003 and 1830/2003. The product is not an allergen, does not contain allergenic substances, and does not require labeling as an allergen in accordance with EU Regulation No. 1169/2011. The product has not been exposed to ionizing radiation.	
6a	Allergens		
6b	Ionization		
7.	Physico-chemical features		
	Extract (B °)	≥3	
	pH	≥2	
	- mineral impurities% (m / m)	0,04	
	- lead (Pb) mg / kg		
	- cadmium (Cd) mg / kg	0,1	
	- mercury (Hg) mg / kg	0,03	
	- residues of chemical plant protection products	0,01 according to EC Regulation No. 1881/2006 of 19.12.2006 (as amended) - determining the maximum permissible levels of certain contaminants in foodstuffs. according to Regulation (EC) No. 396/2005 as amended	
8.	Energy value and nutritional value		
		in 100 g	% of the reference intake value for an average adult (8400 kJ / 2000 kcal)
	Energy value	56kJ / 13kcal	0,7
	Fat	0,1 g	0,1
	including saturated fatty acids	0,1 g	0,5
	Carbohydrates	1,1 g	0,4
	including sugars	0,4 g	0,4
	Fiber	2,6 g	-
	Protein	0,6 g	1,2
	salt	0 g	0

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9.	Microbiological features	Limit in 1 g or 1 ml	
		optimum	Max
	total number of mesophilic aerobic microorganisms	1×10^4	1×10^6
	<i>Escherichia coli</i>	<10	
	coliform bacteria	1×10	1×10^2
	<i>Salmonella</i> spp.	Absence in 25 g	
	molds and yeasts	$<10^3$	1×10^4
	<i>Listeria monocytogenes</i>	100 cfu / g (products placed on the market during their shelf-life)	
		absent in 25 g (before the food leaves the direct control of the food business operator who produces it)	
	Hepatitis A virus	absent in 100 g	
	Norovirus G1, G2	absent in 100 g	
10.	Storage and transport conditions	Store at temperature not higher than -18°C. During transport, keep the temperature of product not higher than -18°C. Short-term increase in temperature of the product is allowed - no more than 3 degrees when performing handling, loading and unloading.	
11.			
12.	Consumer purpose	For further processing, addition to cakes, ice cream; desserts and other dairy products, compotes, jams and preserves.	
13.	Design (content) of the label	Product name. Deep-frozen product. Ingredients, logo and address of producer, batch number, net weight, minimum durability date; Remarks: Deep-frozen product should be stored at temperature not higher than -18°C. Do not re-freeze the thawed product. OR LABEL IN LANGUAGE AND CONTENT REQUIRED BY THE RECIPIENT	

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14. Organoleptic features and tolerances	class I
Look	a loose product made by freezing washed, cut into 15 mm pieces, quickly frozen, clean, healthy, ripe spring leaf stalks of raspberry rhubarb.
Colour	red to green
Maturity	in a state of consumption maturity
Taste and smell	natural, characteristic of rhubarb, the taste and smell of fermentation, molding and other foreign taste and smell are not allowed
The size of the pieces is 15 mm	80% fits in the size of 13-17mm 19% <13mm; 1% 17-23mm; absent - above 23 mm
Health	healthy fruit; clean, practically free from mold, rot, fermentation, no signs of disease or pests
pollution	practically free from mineral and plant contamination, free from traces of the use of plant protection products, no foreign contamination is allowed.
Consistency - in a frozen state - in the defrosted state	hard weakened, with a slight leakage of juice
Other features:	Pieces tolerance from [pcs./10 kg]:
with spots	40
woody depth> 1 mm and length> 3 mm	10
with a crown	2
with the foot	2
with leaves and leaf fragments> 3mm	3
dried (dry end)	10
with flower stalk	0
agglomerates> 5 pcs.	1
other organic pollutants	absent
insects, worms	absent
foreign bodies (metal, wood, glass, plastic, etc.)	absent

	Imię i Nazwisko	Dział	Data
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