	SPECIFICATION	WHOLE RASPBERRY 90-10 IQF		
	KEY	VERSION	FROM TO DATE:	REVISED TO DATE:
	CC-018-ES	004	AUGUST 2022	AUGUST 2024

1. DESCRIPTION:

Type: Whole Raspberry IQF.

Presentation: 30Lb, 28lb, 20lb, 10lb, 5lb.10kg.

Ingredients: **Raspberries.** No ingredients or additives. No genetically Modified Fruit

Flavor and Aroma: Typical of good, ripe raspberries.

Appearance: Whole IQF.

Varieties: Maravilla, Esperanza, Carmina.

Uses: As a raw material for other process or Direct consumer.

The process: Properly washed, sorted and frozen. Clean facility (comply with Current Good Manufacturing Practices). Product stored and shipped at 0°F(-18°C).





Allergen, sensitive or presence of GMOs: Absence

2. NUTRITIONAL INFORMATION:

Nutrition Facts	
Serving size	100g.
Amount per serving	
Calories	kcal
Daily Value	
Total Fat	0.65 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	1 mg
Total Carbohydrate	11.94 g
Dietary Fiber	6.5 g
Total Sugars	4.42 g
Includes 0g Added Sugars	
Protein less than	1.20 g
Vitamin C	26.2 mg
Potassium	151 mg
Magnesium	22 mg
Calcium	25 mg



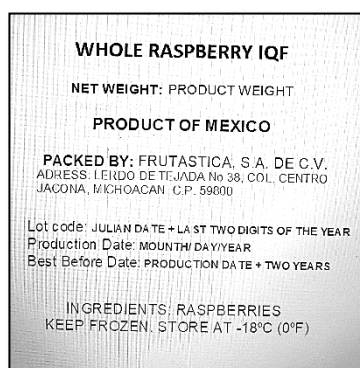
3. SPECIFICATION:

PHYSICOCHEMICAL SPECIFICATION				
SAMPLE SIZE AND FREQUENCY OF INSPECTION				
Lab sample: 1lb /30min or 1 case/ pallet				
Freezing: -18°C Keep in storage a temperature of 0º F (-18°C).				
It is a requirement to comply with 90% whole raspberry. The sum of the physicochemical properties (character, defect, color, blocking, and crumbling/breakage) should not exceed 10%.				
PARAMETER			RANGE	
Chemical Properties	º Brix		Min 9º	
	Ph		3.0 – 4.0	
Physical Properties	Character/ Overripe		max. 5%	
	Damaged		max. 3%	
	Color		max. 2%	
	Frozen Blocks		5%	
	Rotten Fruit		ABSENCE	
	Appearance	Whole	Min 90%	
		Broken and Crumble	Max. 10%	
	Leaves/ caps/ blossom		0 Elements	
Foreing Material	Insects living inside the fruit, worms, larva.			ABSCENCE
	Grass, flowers, seed, glass, metal, mineral stones, hard plastic, wood pieces, sand, soil, soft plastic, paper, cardboard, threads, hairs.			ABSCENCE
	Metal detector		FERROUS (FE) 3mm NO FERROUS (NFE) 4mm STAINLESS-STEEL (SS) 4mm The metal detector monitoring must be carried out according to the validation of this control point carried out by the company.	
For fresh fruit washing		Chloride 100-150ppm or Peracetic Acid 150-200ppm		
Microbiology	INDICATORS Total Plate Count <100 000 cfu/g Yeast and mold <5 000 cfu/g Coliforms <100 cfu/g E. coli negative		PATHOGENS L. monocytogenes negative/ 25g Salmonella sp negative/ 25g Staphylococcus aureus <10 cfu/g	
	Micro testing is by date of manufacture. A sample composed per batch is sent to analyze.			

Packing	Container: Food-grade polyethylene bag in contrasting color with the color of the fruit closed manually. No transparent plastic is allowed.					
	Packaging: In cardboard box sealed with tape, not brittle, transparent is not allowed, free of foreign material.					
	Palletization					
	Pack size	Net weight	Case dimension	Ti	Hi	Case
30 or 28 lb	30 Lb 28 Lb	39.5cmx29.5cmx23.9cm	10	6	60	
20 lb	20 lb	38.1cmx28.7cmx19.2cm	10	7	70	
10 lb	10 lb	28.2cmx25.5cmx17.0cm	13	13	169	
Storage conditions	Maintain at storage a temperature of 0º F (-18ºC).					

4. LABELING AND LOT PRODUCTION:

Each product has a label with the following information:



Generic fruit label or required by the customer.

5. TRANSPORT CONDITIONS:

Transportation must come in a sanitary condition, clean and free of any foreign material.

6. QUALITY CERTIFICATE:

Every product has a Quality Certificated that contains the physicochemical, sensory characteristics and microbiological results; it specifies the total number of lots shipped and the number of packages of each