

## IQF Raspberries, 70/30, Cl.1

### I. General Conditions

- The delivered products are produced, packed, and transported according to the Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP); HACCP procedures are implemented.
- The producer must clearly define its quality policy and the quality system must be documented and is preferably certified by an accredited third party according to GFSI approved food safety standards (BRC GS and FSSC 22000).
- The products are in line with the current EC legislation.
- The products do not contain any raw materials from genetically modified origin - GMO free conform Reg.1829/2003/EC (labelling) and Reg.1830/2003/EC (traceability) and any amendment thereof.
- The products are free from foreign materials, and they are metal detected.
- Food safety and traceability conform Reg.178/2002/EC and Reg.852/2004/EC and any amendments thereof.
- Pesticide residues conform Reg.396/2005/EC and any amendments thereof.
- Heavy metals conform Reg.1881/2006/EC and any amendments thereof.
- Allergens conform Reg.1169/2011/EC and any amendments thereof: no declaration needed. Major allergens are not present in the product. Minor allergens: fructose and saccharose proper to the fruits.
- Labelling of food stuffs conform Reg.1169/2011/EC and any amendments thereof.
- Products are packed using contact materials conform to Reg.1935/2004/EC and any amendments thereof.
- ALTE Foods is BRC GS and FSSC 22000 certified.

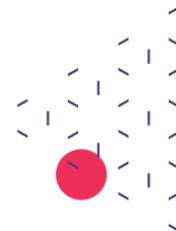
### II. General Product Description

Frozen raspberries, produced from ripe, healthy fruits, ready for consumption. Free from animal damages, diseases, decay and mineral contamination. Metal detected.

|                  |  |
|------------------|--|
| Color:           | Typical for Raspberry, approximate evenly strong red, uniform color.                             |
| Taste and smell: | Natural and characteristic of the fruit. Sweet, mature, aromatic, lightly sour. No off flavours. |

### III. Composition

|                   |                       |
|-------------------|-----------------------|
| 100,00% Raspberry | Country of Origin: UA |
| Latin name:       | Rubus idaeus          |



#### IV. Chemical and Physical characteristics:

|  |                        | Limit value |
|--|------------------------|-------------|
| Brix at 20°C   | BX                     | 7,0 – 13,0  |
| Radioactivity, max                                     |                        |             |
| Cs-137   | Becquerel/ kg          | 70          |
| Sr-90  |                        | 10          |
| Unripe berries, max                                    | M%                     | 1           |
| Overripe berries, max                                  | M%                     | 1           |
| Whole berries, min                                     | M%                     | 70,0        |
| Broken berries, max                                    | M%                     | 30,0        |
| Dried berries, max                                     | M%                     | 3           |
| Mouldy berries, max                                    | M%                     | 0,5         |
| Rotten berries, max                                    | M%                     | 0,5         |
| Calyxes  | PC/10 kg               | 2           |
| Leaf or fragments >5 mm, not more than                 | CM <sup>2</sup> /10 kg | 2           |
| Organic foreign bodies (insects, worms, larvae)        | PC                     | Absent      |
| Non-organic foreign bodies (sand, earth, glass, metal) | PC                     | Absent      |

#### V. Bacteriological characteristics /g

|                        |          | Limit value        |
|------------------------|----------|--------------------|
| Total plate count      | CFU/1,0g | ≤5*10 <sup>4</sup> |
| Yeasts                 | CFU/1,0g | ≤1*10 <sup>3</sup> |
| Moulds                 | CFU/1,0g | ≤5*10 <sup>1</sup> |
| E. coli                | CFU/0,1g | Absent             |
| Staphylococcus aureus  | CFU/1,0g | Absent             |
| Salmonella             | CFU/25g  | Absent             |
| Listeria monocytogenez | CFU/25g  | Absent             |

**Regulatory documents:** DSTU 4837:2007 “Quick-frozen fruits and berries. Technical conditions”

#### VI. Packaging requirements / Storage condition

##### Never refreeze thawed products

Delivery and storage temperature frozen products: max. -18°C +/-1°C

Packaging information

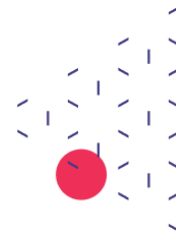
- Product designation/product code
- Net weight.
- Lot number.
- Best before date (BB).
- Storage conditions.

Packing:

- According to contract

Standard palletization:

- According to contract



## VII. Nutritional values

Nutritional value per 100 g of product:

|                    |               |
|--------------------|---------------|
| energy             | 180 kJ/42kcal |
| fat                | 0,3 g         |
| of which saturates | 0,02 g        |
| carbohydrate       | 4,8 g         |
| of which sugars    | 4,7 g         |
| protein            | 1,3 g         |
| salt               | <0,01 g       |

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Vyhovska Larysa