

15312 Zavlaka Republika Srbija

"AGROFROST" doo tel +381 15 7581 112 fax +381 15 7581 112 office@agrofrost.rs

PIB Matični broj Šifra delatnosti

102321418 17341413 0125

ORGANIC RASPBERRY			
PUREE QUALITY			
	TECHNICAL SPECIFICATION		
Product Name	Organic Raspberry Puree Quality		
Botanical Name	Rubus Ideaus L.		
Variety	WILLAMETTE and MEEKER		
Ingredients %	Ingredients % 100 % Organic Raspberries		
Organic Certification Certified by ECOCERT S.A BP 47 - L'ISLE-JOURDAIN - FRANCE (RS-BIO-154) in accordance with EU organic regulation (EC) No 834/2007 and USDA/NOP final rule 100% Organic			
GMO	Product does not contain Genetically Modified Organisms		
Allergen Info	Allergen declaration on page 3		
Quality Standard	HACCP, ISO 22000, KOSHER (depending on contract)		
Organic Standard	EU, NOP/USA		

	Appearance/Color	Red till dark red color, multicolor	
Physical Specifications / Organoleptic Appearance	Texture / Taste / Smell	Typical for ripe cultivated raspberry No foreign taste and smell	

Chemical Characteristics and	Additives and preservatives	Absent
Composition	рН	2,8 - 3,4
(Values are average -	Total acidity in citric acid	1,7 g/100 g
depending of season/lot)	Brix°	8.0-10.0

	Fat	0,30 g/100 g
	Proteins	1,3 g/100 g
	Carbohydrates	4,81 g/100 g
Nutritional info: /100 g (Values are average - depending of season/lot)	Of which sugar	4,81 g/100 g
	Saturated fatty acids	0,01 g/100 g
	The content of dietary fiber	4,68 g/100 g
	Energy value	180 KJ
	Energy value	42 Kcal

Minerals / 100 g	Potassium (K)	200 mg/100 g
	Zinc (Zn)	0,36 mg/100 g
	Magnesium (Mg)	30 mg/100 g
	Calcium (Ca)	40 mg/100 g
	Phosphorus (P)	44 mg/100 g
	Iron (Fe)	1,0 mg/100 g

Microbiology	Total plate count	< 20.000 /g
	Enterobacteriae	< 100 /g
	Molds	< 1.000 /g
	Yeast	< 1.000 /g
	Escherichia coli	< 10 /g
	Salmonella	Absent



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Heavy metals	Heavy Metals confirm EC legislation 1881/2006 and any amendments therefore.			
Pesticides	Pesticides residues confirm EC directive 396/2005, 149/2008 and any amendments therefore. Residue analysis according to delivered lot number.			
Other	Norovirus Negative			
Other	Hepatitis Negative			
Ionization	Product has not been treated with ionization radiation.			

Qualitative Characteristic	Scope	Deeply frozen Organic Raspberry Puree Quality is a product consisting of whole, broken, crumble and deformed fruits, partly dried fruits and fruits without criteria, multicolor fruits, fruits with burns and fruits without the size criteria. The product consists of healthy, whole, ripe and cultivated fruits which by physical characteristics do not fulfil conditions of IQF whole. Controlled on the presence of metal.	
(Sensorial Analysis)	Over-ripe fruits	Max 5 %	
	Partly dried fruits	Max 10 %	
	Fruits with stalk	Max 10 per 1 kg	
	Mold	Max 3 %	
	Foreign bodies (organic genuine) Insects /Hair	Absent	
	Foreign bodies (organic genuine) Worms	Presence in the trace	
	Foreign bodies (non-organic genuine) Wood/Plastic/Glass/ Stones/Carton	Absent	
	Foreign bodies (fruit related) Calyx/Leaves/Pieces of leaves	Max 10 per / 1 kg	
	Foreign bodies (impurities)	Metal detection	

	The product is packaged in neutral new cardboard boxes with bag of polyethylene of different sizes and colors depending on buyer (bags from 2,5 kg,1 kg and other).	
Packing	Cartons are sealed with self-adhesive tape, packed on new or undamaged pallets.	
	Standard Euro pallet dimensions 80x120	
	Pallets are wrapped with plastic foil.	

Labelling	Each carton box labelled according to EU organic regulation and according to client's instruction.	
Shelf life	24 months from production date, if stored at -18°C in original packing.	
Storage	Temperature -18°C (better -20°C).	
Date of specification:	January 2021	





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ALLERGEN DECLARATION			
Ingredients and derivatives causing hypersensitivity (with reference to EU directive no. 2000/13 as amended, especially through EU directive no. 2003/89, 2006/142 and EU directive 2007/68)	Part of and/or used in the production of 'the product' (incl. as carrier for additives, carry over additives, processing aid)	Present at the production site (i.e. same line / equipment, storage, and / or other part of the factory etc.)	Able to cross contaminate 'the product'
Cereals containing gluten and	No	No	No
products thereof	•		
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof	No	No	No
Nuts and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seeds and products thereof	No	No	No
Lupin and products thereof	No	No	No
Molluscs and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	No	No	No