

"AGROFROST" doo



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 Republika Srbija office@agrofrost.rs Šifra delatnosti 0125

ORGANIC BLACKBERRY PUREE QUALITY TECHNICAL SPECIFICATION	
Product Name	Organic Blackberry Puree Quality
Botanical Name	Rubus Fruticosus L.
Variety	CACANKA and TORNFREE
Ingredients %	100 % Organic Blackberries
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 Standards	HACCP, ISO 22000, KOSHER (depending on contract)
Organic Standards	EU, NOP/USA

Physical Specifications / Organoleptic Appearance	Appearance/Color	Black, dark ruby and ruby red, multicolor
	Texture / Taste / Smell	Typical for ripe cultivated blackberry No foreign taste and smell

Chemical Characteristics and Composition (Values are average - depending of season/lot)	Additives and preservatives	Absent
	pH	3,0 - 3,2
	Total acidity in citric acid	1.36 g/100 g
	Brix°	7.0-9.0

Nutritional info: /100 g (Values are average - depending of season/lot)	Fat	1,0 g/100 g
	Proteins	1,2 g/100 g
	Carbohydrates	6,24 g/100 g
	Of which sugar	6,23 g/100 g
	Saturated fatty acids	
	The content of dietary fiber	3,16 g/100 g
	Energy value	210 KJ
Energy value	50 Kcal	

Minerals / 100 g	Potassium (K)	190 mg/100 g
	Zinc (Zn)	0,19 mg/100 g
	Magnesium (Mg)	30 mg/100 g
	Calcium (Ca)	44 mg/100 g
	Phosphorus (P)	30 mg/100 g
	Iron (Fe)	0,9 mg/100 g

Microbiology	Total plate count	< 50.000 /g
	Enterobacteriae	< 1.000 /g
	Molds	< 10.000 /g
	Yeasts	< 10.000 /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
	Hepatitis	Negative
Ionization	Product has not been treated with ionization radiation.	

Qualitative Characteristic (Sensorial Analysis)	Scope	Deeply frozen Organic Blackberry Puree Quality is a product consisting of whole, broken and deformed fruits, partly dried fruits and red 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 confiture. Controlled on the presence of metal.
	Over-ripe fruits	Max 5 %
	Partly dried fruits	Max 10 %
	Fruits with stalk	Max 3 per 1 kg
	Mold	Max 3 %
	Foreign bodies (organic genuine) Insects/ Hair	Absent
	Foreign bodies (organic genuine) Worms	Max 7 per 1 kg
	Foreign bodies (non-organic genuine) Wood/Plastic/Glass/ Stones/ Carton	Absent
	Foreign bodies (fruit related) Calyx/Leaves/Pieces of leaves	Max 3 per 1 kg
	Foreign bodies (impurities)	Metal detection

Packing	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) or paper bags from 20kg and other. Cartons are sealed with self-adhesive tape, packed on new or undamaged pallets. Standard Euro pallet dimensions 80x120 Pallets are wrapped with plastic foil.
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Labelling	Each carton box labelled according to EU organic regulation (EC) N°834/2007 & 889/2008 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 products thereof	No	No	No
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 SO ₂ .	No	No	No