	<b>Finished product specification</b> <b>Frozen strawberry class 1</b> <b>Cal.: 15 - 25 mm</b>		Index:	SG 22
			Edition:	2
			Change:	1
			Date of development:	March 15, 2023
			Is valid from:	March 15, 2023
Drawn up by (signature): Jacek Grudniewski		Checked (signature): Maciej Cwieka	Approved (signature): Andrzej Banach	

**Product** : Frozen strawberry, cl1, Cal.: 15 - 25 mm

**Ingredients** : strawberry fruit (*Fragaria xananassa*) - 100%

**General requirements:**

The product must be:

- made from fresh, clean, healthy, ripe, unfermented, mold-free fruit,
- made from a specific fruit and containing no additives, dyes, sugars or preservatives,
- free from allergens and allergen residues,
- free from GMOs and not fixed with ionizing radiation,
- checked with a metal detector, (2.5 mm Fe, 3.5 no Fe, 3.0 mm SS)
- free from nanotechnology,


The production process complies with GMP and HACCP requirements and ensures product traceability.

**Organoleptic and physicochemical features**

- Colour: typical of strawberry fruit, even over the entire surface of the fruit
- Taste, smell: typical of strawberry fruit, no foreign aftertaste or smell.
- Appearance: frozen fruit, whole, not crushed, without conglomerates and icing, size in the range of 15 - 25 mm
- Sugar content; min. 7.0 brix
- Acidity: 0.5 - 1.1 as citric acid.

**Quality parameters:**

Defects / Sample 5 kg	target (kg)	Max(kg)
a) misshapen fruits	0.2	0.4
b) iced fruit	0.3	0.5
c) mechanical damage to the fruit	0.1	2.0
d) crushed fruit	0.3	0.6
e) fruits - permanent conglomerates	0.3	0.5
f) green fruits	0.0	0.05
(g) uncoloured fruit	0.3	0.5
(h) overripe fruit	0.8	1.5
i) rotten fruit	0.0	0.01
j) the fruits of changes. enzymatic	0.3	0.6
The sum of feature defect tolerances a, b, c, d, e, f, g, h, i, j	1.5	3.0
Organic pollutants (leaves)	3 cm <sup>2</sup> (max. 10 pcs.)	6 cm <sup>2</sup> (max. 15 pcs.)
Fruit with a stalk remnant	10 pcs.	15 pcs.
Fruits larger than 25 mm	2%	4%
Fruits less than 15 mm in size	2%	4%

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### Content of heavy metals:

In accordance with the Commission Regulation (EC) No. 1881/2006 of 19 December 2006 setting the maximum levels of certain contaminants in foodstuffs, including changes.

### Pesticide content:

In accordance with Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin, amending Council Directive 91/414/EEC from taking into account the changes.

### Microbiological parameters:

Total number of microbes	cfu / h	< 100,000
Yeast	cfu / h	< 5,000
Molds	cfu / h	< 1000
Coli bacteria	cfu / h	<10
Enterobacteriaceae	cfu / h	<10
Escherichia coli	cfu / h	<10
Coagulase-positive staphylococci	cfu / h	<10
Sulfur-reducing anaerobic bacteria	cfu / h	<10
Enterococci	cfu / h	<10
Salmonella	cfu / 25g	absent
Listeria monocytogenes	cfu / 25g	absent
Bacillus cereus	cfu / h	< 10
Hepatitis A virus	cfu / h	absent
Norovirus	cfu / h	absent

### Shelf life and storage conditions:

24 months, frozen, at or below -18°C.

### Packaging:

PE foil bag from 10.0 to 12.0 kg acc. orders, collective packaging - a 10 kg or 12.0 kg cardboard box made of three-layer corrugated cardboard, a 25 kg paper bag with a PE layer. All packaging complies with the requirements of Regulation No. 1935/2004 of the European Parliament and of the Council of October 27, 2004. on materials and articles intended to come into contact with food, including amendments .