

<b>Byfrost</b> Byfrost S.C. Ul. Jezuicka 7/2 85-102 Bydgoszcz Poland	<b>Quality Specification</b>	<b>No. of Specification:</b>	<b>SP 22</b>
		<b>Edition:</b>	<b>2</b>
	<b>Frozen tomato - diced</b>	<b>Date of edition:</b>	<b>2022-06-03</b>
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<b>Complied by:</b> Assistant of Quality Assurance Manager - Magdalena Hermanowska		<b>Approved by:</b> Quality Assurance Manager - Marta Pakulnicka	
<b>Date:</b> 03.06.2022		<b>Date:</b> 03.06.2022	

1. The name of the product		Frozen cut tomato - diced		
2. Latin name		Solanum lycopersicum		
3. Product description		Product received from healthy, mature material, cutting and deeply frozen in loose way.		
		Production period: August-September		
4. Country of origin		Poland		
5. Sensory requirements				
5.1 Ingredients		100% tomato		
5.2 Organoleptical requirements		size	diced-10x10mm	
		colour	homogeneous colour, after freezing light red, after thawing intensively red	
		aroma	typical, without strange aromas	
		taste	typical, without strange aftertaste	
		texture	In freezing state – tender In defrosted state - weakened	
6. Physicochemical requirements				
6.1. Pesticide residues		Product remains in accordance to Directive (EC) no. 396/2005 of the European Parliament and of the Council of 23 February 2005. As: 91/414/EEC, as latter changes.		
6.2. Content of heavy metals harmful to health		Lead – max 0,05 mg/kg Cadmium – max 0,02 mg/kg According to Commission Regulation (EU) 2021/1317 of 9 August 2021 and 2021/1323 of 10 August 2021 amending Regulation (EC) No 1881/2006 as regards maximum levels of cadmium and leads in certain foodstuffs.		
6.3. Physical requirements		Sample 1000g		
7. Tolerances				
Defect	Defect description		Tolerance s	Unit
Assessed on 1000g sample - frozen				
Clums	These are two or more dices welded together by freezing, which cannot be readily separated without damaging them.		absent	psc./kg
Pieces below ≤5mm	Tomato pieces with sides smaller than 5 mm		5	%
Pieces above ≥12,5mm	Tomato pieces with sides bigger than 12,5 mm		5	%
Non-coloured fragments	Tomato pieces that are not bright red, red or dark red		1	%
Dices with discolourations	Tomato pieces that visibly differ in color from the all sample		2	%
Pieces with green spots	Tomato pieces with green spots present		0	%
Pieces with dark spots	Tomato pieces with dark spots caused pathologic discolouration		1	%
Pieces with stem starts	Tomato pieces with persence of stem starts		4	%
Foreign Matter (FM)	This includes any material not derived from the tomato plant nor defined as FEVM. Exampels of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, snails, slugs, toxic berries etc.		0	psc./kg
Foreign Extraneous Vegetable Matter (FEVM)	This includes any vegetable matter not derived from the tomato plant, and which is non-toxic.		0	psc./kg
Extraneous Vegetable Material (EVM)	This includes any material derived from the tomato plant, other than tomato flesh with skin; pieces of leaves, stems.		0	psc./kg

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8. Microbiological requirements			
	Kind of bacteria	Tolerances cfu/ 1g	
	Listeria monocytogenes	<=10 <sup>1</sup>	
	E.coli	<=10 <sup>1</sup>	
	TPC	<=10 <sup>5</sup>	
	Yests	<=2,0 * 10 <sup>2</sup>	
	Molds	<=2,0 * 10 <sup>2</sup>	
	Enterobacteriaceae	<=10 <sup>2</sup>	
	Staphylococcus aureus	<=10 <sup>2</sup>	
	Bacillus cereus	<=10 <sup>2</sup>	
	Listeria monocytogenes in 25g	absent	
	Salmonella in 25g	absent	

9. Special requirements	
9.1. GMO	Product does not contain, consist of and was not produced from genetically modified organisms in accordance with EC Regulations 1829/2003 and 1830/2003, as latter change.
9.2. Allergens	Product does not contain allergens in accordance with Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.
9.3. Ionizing radiation	Product does not subjected to ionizing radiation.
10. Labelling	Product labeled with the following information: - name, - lot number, - netweight, - production date, - expiry date, - country of origin, - crop year, - storage temperature.
11. Packaging	paper sacks a'20 kg, cartons a'10kg or retail packaging
12. Customer use	The product intended for consumption after prior heat treatment or as a semi-finished product for production of food preserves for all population groups. Once thawed product must not be re-frozen.
13. Distribution	The commodity should be transported in means of transport which are equipped with devices ensuring maintenance of temperature not higher than 21 degrees below zero Celsius in each point of the product. Short-lived rise of temperature, not higher than 3 degrees Celsius, during manipulative actions, loading and unloading is acceptable.
14. Storage	The product should be stored at ≤-18°C.
15. Shelf life	24 months from production date in the above storage conditions