

Quality management MONDI SERBIA	PRODUCT SPECIFICATION	Nr.Doc.B-BŠ-BZ-1/2
	WILD BLUEBERRY	Date: 21.04.2004

Last revision: 25.05.2007



Product name:	FROZEN WILD BLUEBERRY ORIGINAL
Origin:	Serbia
Sort:	
Article code:	3068502001

1. General description:

- 100% IQF wild blueberry confiture

2. General requirements:

The fruit is:

- free of preservatives and other additives
- according to the normes stated in the EC legislation
- free of genetically modified fruit or processing aids
- temperature after freezing max -16°C

3. Parameters of approval:

- Brix: min.10.0⁰ bx (at 20 °C, uncorrected)
- Titratable acidity: 0.7 - 1.3% w/w (as anhydrous citric acid, IFU nr.3)
- Taste: typical wild blueberry without off notes
- Colour: dark blue or black, uniform color
- Colour deviations (green, withish berries): max. 20 per kg.
- Damaged fruit (cracked, completely crushed): max. 3% w/w
- Overripe: max. 5% w/w
- Mould and rotten fruits: absent
- Foreign bodies, not fruit related (wood, paper, snails, stones, insects ...): absent
- Worms and insects: absent

Approved by:

Prepared by:

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4. Microbiological conditions:

- Total viable count: max. 10^5 C.F.U. per ml.
- Yeast: max. 10^5 C.F.U. per ml. (IFU nr. 4)
- Mould: max 10^3 C.F.U. per ml. (IFU nr. 3)
- Pathogenic bacteria: absent per gram.

5. Packaging:

- Cardboard boxes with a blue polybags inside
- as agreed on contract
- each packaging should be labeled with:
 - product name
 - address supplier/producer
 - name control organisation
 - organic farming

6. Shelf life

- 2 years at max. -18^0 C.

7. Transport

- Clean suitable car/container at -18^0 C.
- The storage of the goods may not cause any damage on the goods or packaging
- Sufficient cold air circulation in the car/container is guaranteed under any circumstances.

Approved by:	Prepared by:
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