

Quality management MONDI SERBIA	PRODUCT SPECIFICATION	Nr.Doc.K-JO-JK-1/2
	STRAWBERRY	Date:18.08.2003

Last revision: 24.05.2007



Product name:	IQF ORGANIC STRAWBERRY CONFITURE UNCALIBRATED
Origin:	Serbia
Sort:	Senga Sengana, Pocahontas, Selena, Cortina, Marmolada
Article code:	3010502002

1. General description:

- The whole organic strawberry is produced from sound, ripe and unfermented raspberries free from moulds.
- The production was done according to well known standard methods.
- The product is solely made from the named fruit and it contains no additives, colourings, sugars and preservatives.
- The product does not contain GMO.
- The product does not require labelling according 1830/2003/EC.
- The product has not been treated with ionising radiation.
- The product is in accordance with the norms stated in the European legislation and in accordance with EU – Regulation 2092/91 (organic production).

2. Parameters of approval:

- Brix: 7.0 – 10.0⁰ bx (at 20 C, uncorrected)
- Titratable acidity: min. 0.7-1.1% w/w (as anhydrous citric acid, IFU nr.3)
- Taste: typical strawberry without off notes
- Colour: red
- Overripe: max. 30% w/w
- Underripe: max. 10% w/w
- Calix/stalks: max. 6 per 500 gr.
- Foreign bodies, fruit related (stalks, leaves ...), max. 2 per 5 kg.
- Foreign bodies, not fruit related: absent
- Damaged fruit: max. 0.5%
- Mould: max.1%
- Nonorganic additives: absent
- Worms and insects: absent
- Sand: max. 0.3 promille

Approved by:	Prepared by:
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3. Bacteriological 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.

4. Packaging:

- Cardboard boxes with a blue polybag inside, net weight 10 kgs.

5. Shelf life

- 2 years at max. -18°C .

6. Transport

- Clean suitable car/container at -18°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: