

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

Last revision: 24.05.2007



Product name:	ORGANIC STRAWBERRY BLOCK
Origin:	Serbia
Sort:	Senga Sengana, Pocahontas, Selena, Cortina, Marmolada
Article code:	0018502001

1. General description:

- 100% strawberry
- the product is produced according to good agricultural practices
- the product is produced from sound, ripe and unfermented strawberries free from moulds, damaged fruit and foreign bodies/earth particles, stones, maggots, insects.../.

2. General requirements:

The fruit has to be:

- free of preservatives and other additives.
- according to the normes stated in the EC legislation.
- the goods will be accepted at the unloading address after inspection.
- the presence of an of Mondi Foods during packaging or loading is no guarantee for the acceptance of the goods.
- the supplier mentions the origin and the fruit variety.
- the use of genetically modified fruit or processing aids is not allowed.
- wit each delivery a copy of the certificate of organic farming should be included.

3. Parameters of approval:

- Brix: 7.0 – 10.0⁰bx (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
- Blemished, unripe, overripe, deformed ...: with
- Mould:max.: 1%
- Colour: red till dark red
- Stalks, leaves: with
- Foreign body: absent
- Larvs, insects: absent
- Sand: max. 0.3 promille

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°C .

7. 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: