



**Product Specification**  
**Dark Sweet Pitted Cherries**

Código: SPC-DSCH-01

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Páginas: 1

Versión:1

**Dark Sweet Pitted Cherries**

**Product description**

Prepared from fresh and healthy dark sweet Cherries that have been removed from the stalk, washed, selected, drained, pitted and frozen quickly and individually; packed and maintained at a suitable temperature to preserve its condition and characteristics. Fresh fruit is harvested according to good agricultural practices (GAP) and processed under good manufacturing practices (GMP), in accordance with national standards, HACCP, and the requirements established by the destination market.

**Grade Factor Limits**

Color	% <sup>2</sup>
Out of color	5
Defects	% <sup>2</sup>
Damage, and others	2
Overmaturity	5
Dehydrated	3
Minor mould	<0,1
Other	Count <sup>3</sup>
Insects	0 Unit
Pits	2 Unit
Vegetal Material (leaves)<1 cm <sup>2</sup>	2 Unit
Vegetal Material(stems)<1 cm <sup>2</sup>	2 Unit
Foreign Material (wood, hair)	0 Unit
1) Percentage by count	
2) Percentage by weight (sample 1 kg)	
3) Units per 12,0 Kilo	
Variety	

**Chemical Physical**

Brix	>18
Size	
Caliber >19	95,0%
Caliber < 19	5,0%

**Pesticides and Heavy Metals**

Allergens, heavy metal, & pesticides according with country of destination market.

**GMO**

100% free of GMO and free of Proteins derived from GMO.

**Storage**

Lower than 0°F (-18°C)

**Shelf Life**

24 Months from packing date.

**Microbiology**

RAM	< 50.000 CFU/g
Mould	< 5.000 CFU/g
Yeast	< 5.000 CFU/g
Total Coliforms	< 100 CFU/g
E. coli	< 10 CFU/g
Staphylococcus spp	Negative/25g
Salmonella	Negative/25g
Lysteria M.	Absence

**Packaging**

Blue poliethylen polybag primary  
Corrugate carton box secondary  
Blue tape  
Labeling according with client requirements  
Optional palletising

**Packaging**

1x30 lbs; 1X10 kilo or specification

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