



Finished Product Specification

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IQF Raspberries Grade A

Description

Prepared from fresh and healthy Raspberries which have been remove the stem, selected, sized, individually quick frozen; packed and kept in adequate temperature to preserve 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	% ²
Out of Color	5
Defects	% ²
Block >3 units	3
Broken	5
Crumble	2
Crushed	2
Albinism	3
Overmaturity	5
Minor Mold	<0,1
Others	Count ³
Insect Damage	0 unit
Vegetal Material (Leaf, stem)	4 unit
Vegetal Material (grass,seed)	1 unit
Foreign Material	0 unit
1 Count percentage	
2 Porcentaje by weight (1 kg sample)	
3 Unit per 1 Kilo	
Variety	

Microbiology

RAM	< 50.000 CFU/g
Yeast & Molds	< 10.000 CFU/g
Total Coliforms	< 100 CFU/g
E. coli	< 10 CFU/g
Staphylococcus spp	Negative/25g
Salmonella	Negative/25g
Lysteria M.	Absence

Chemical Physicist

Brix	8-12°
PH	2,8-3,5
Caliber	N/A

Pesticides and Heavy Metals

Allergens, heavy metals, and pesticides according to the regulation of the destination market.

GMO

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

Storage

Less than 0°F (-18°C)

Shelf Life

24 Month from production date.

Packaging

Primary packaging blue poly bag.
Secondary packaging Corrugated cardboard box.
Sealed with blue tape.
Label according to customer specification.
Optional palletizing.

Packing type

4x2,5 kgs; 10X1 kilo or according specification.
Weight per Box.

Made /Checked by: Mariela Toro T.
Last Update: May, 2019

Approved by: Juan Luis Correa S.