



Finished Product Specification

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IQF Whole Strawberry Medium

Description

Prepared from fresh and healthy Strawberries which have been selected, washed, individually quick frozen, Calibrated; 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
White Tip	<4 unit
White Shoulder	<4 unit
Defects	% ²
Overripe	7
Misshapen	4 unit
Block. <3 units.	5
Physical Blemishes	4 unit
Broken	4
Minor Mold	0
Others	Count ³
Calyx (Width over 3mm)	4 unit
Insects	0 unit
Vegetal Material (Leaves)	2 unit
Foreign Veg. Material (grass,seeds)	0 unit
Foreign Materials	0 unit
1 Count percentage	
2 Percentage by weight (1 kg sample)	
3 Unit per 1 Kilo	

Variety

Camarosa, Alveon, Monterrey or similar.

Microbiology

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

Chemical Physicist

Brix	>8
Caliber	% ²
Diameter 25 - 38 mm	90%
Diameter <25mm	5%
Diameter >38mm	5%

Pesticides and Heavy Metals

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

GMO

100% free of genetically modified DNA and free of proteins derived from genetically modified DNA.

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

1x30 lbs or according specification.
Weight per Box.

Prepared /Checked by: Mariela Toro T.
Last Update: Oct, 2019

Approved by: Juan Luis Correa S.