

### **Product Specification**

## Blackberry Cultivated ° A

Código: SPC- MOR-01 Revisión:20/05/2019

Páginas: 1 Versión:1

#### **Description**

Prepared from fresh and healthy Blackberries which have been selected, 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
Out of Color	6
Defects	%²
Inmature	5
Overripe	3
Misshapen	3
Clumps,Block. <3 units.	4
Physical Blemishes	3
Broken	<4
Moldy Fruit	0
Others	Count <sup>3</sup>
Calyx (Widnt over 3mm)	1 unit
Insects	0 unit
Stalks	2 unit
Vegetal Material (Leaves,Stems)	4 unit
Foreing Veg. Material (grass,seeds)	0 unit
Foreing Materials	0 unit
1 Count porcentage	
2 Porcentaje by weight (1 kg sample)	
3 Unit per 1 Kilo	

Cultivated, Navajo, Cherokee, Chester o similar.

Microbiology		
RAM	< 50.000 CFU/g	
Yeast & Molds	< 15.000 CFU/g	
Total Coliform	< 100 CFU/g	
E. coli	< 10 CFU/g	
Staphylococcus spp	Negativo/25g	
Salmonella	Negativo/25g	
Lysteria M.	Ausencia	

Variety

Cher	mical Physicist
Brix	10-12°
PH	3,4-4,0%
Caliber	%2
-	

# **Pestices 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

Minus 0°F (-18°C)

# **Best Before**

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.

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