



Specification
RED GRAPES IQF

Codigo: SPC-UVAS-01
Revision:30/08/2019
Páginas: 1
Versión:1

RED GRAPES IQF

Description

Prepared from fresh and healthy Grapes which have been remove the stem, washed, selected, drained, 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
Green fruit	1%.
Light green fruit	0
Defects	% ²
Squashed.	6
Dehydrated	3
Russet	3
Scar	5
Damage	4
Clump	2
Minor Mold	2
others	Conteo ³
Insect.	0 unit
Vegetal Material (Leaf)<1 cm2	1 unid
Vegetal Material (stems)<1 cm2	2 unid
Foreign Veg.Material (grass,seeds)	0 unid
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	>18°
PH	3,2-4,2
Caliber	
Caliber >16mm	90%
Caliber <10mm	10%

Pesticides and Heavy Metals

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

NON-GMO

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

Storage

Minus a 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 type

1x30 lbs; 10X1 kilo or according specification.
Weight per Box.

Preparado /Check by: Mariela Toro T.
Ultima revisión: Agosto, 2019

Approved by : Juan Luis Correa S.