

	Internal technical sheet for frozen product
	Whole Raspberry 90/10
Rev : 1 Code : F020-MO1	Factory : ART LOG MAROC
Date : 14-04-2022	Customer /destination market: Standard
Reason of revision: new tolerances	

PRODUCT DESCRIPTION

Product prepared from fresh raspberries, harvested fresh, mature, clean, red color, frozen, packed and kept at the temperature -18°C to preserve conditions and characteristics.

Ingredients	100% Raspberries without food additives
Raw material origin	Morocco
Scientific name	<i>Rubus idaeus</i>
Variety	Carmina, Maravilla, yazmina

ORGANOLEPTIC CHARACTERISTICS

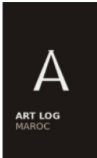
Color	Red Color, typical color of raspberries
Flavor	Typical flavor of raspberries
Size	Uncalibrated

CHEMICAL CHARACTERISTICS

Brix	≥ 8°
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TRANSPORT AND STORAGE

The product temperature must be at -18 °C or below during transport and storage. Product cannot be stored together with strong smelling food like fish, etc.

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NET WEIGHT

	Bags
Nominal weight	10 kg
Tolerance by defect 1	150 g
Tolerance by defect 2	300 g
Medium value/ batch	≥ 10 kg
Below T1	According to the table in Annex II of Directive 76/211/EEC.
Below T2	0%

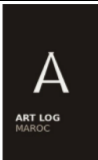
PACKAGING

Bag material	Blue polyethylene plastic bag		
Bags available		Bag of 10 kg	
Bag sizes	610 mm long x 500 mm wide		
Box / bag combinations	1 bag of 10 kg in box of 10kg		
Box material	Corrugated cardboard with kraft paper in the outside and inside. Internal semichemical paper for the wave. Cardboard thickness: ≥ 4,2 and ≤ 5 mm.		
Box sizes	External Box : 400 mm long x 300 mm wide x 222 mm high		

Pallet style		American		European
Palletisation	Base: 10 boxes. Height: 9 layers.		Base: 8 boxes. Height: 9 layers.	
Pallet material	Heat-treated wooden pallets according to the ISPM-15 health standard.			

SHELF LIFE

24 Months from date of production

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MICROBIOLOGICAL ANALYSIS

Microorganisms	n	Limits
<i>E. coli</i>	5	< 100 cfu/g
<i>L. monocytogenes</i>	5	Negative in 25 g
<i>Salmonella spp.</i>	5	Negative in 25 g
<i>Norovirus & hepatitis A</i>	Not detected	

CONTAMINANTS AND PESTICIDES

- Residue levels of pesticides do not exceed the maximum set in the following legislations:
 - European Union: Regulation (EC) 396/2005 on maximum residue levels of pesticides in or on food, and its updates.
 - United States: Code of Federal Regulations (CFR) Title 40, Part 180 on tolerances and exemptions for pesticide chemical residues in food, and its updates.
 - Israel: Public Health Regulations (Food) (Pesticide Residues), 2017 (and its updates) or by the Codex Alimentarius, and their updates.
 - Gulf Cooperation Council Regulation UAE.S GSO 383/1944 part 1 and 2, and its updates.
- Pesticide use list and application records shall be available upon request.

HEAVY METAL ANALYSIS

The products are in accordance with UE Regulation.

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TOLERANCES

Whole fruits	≥ 90%
Crumble and Broken fruits (broken if more than 50% of the fruit has been torn.)	≤ 10%
Welded, 3 or more pieces (difficult to separate)	≤ 2/Kg
Overripe	≤ 3%
Unripe	≤ 2%
White Droplets	≤ 2 %
Calyx of the raspberry (is also called the "hull" or "cap". This part is removed along with the pith)	≤ 1/Kg
Leaves	≤ 8/Kg
Stem	<= 1 per kg
Moldy Fruits (If the area is mushy and very discoloured or soft with mold present, the fruit may be scored as decayed or moldy)	≤ 1%
Foreign body	Absence

INFORMATION ABOUT THE PRESENCE OF ALLERGENS

The product does not contain allergen ingredients or has been in contact with an allergen ingredient according to the Specifications and Standards for Foods, Food Additives, etc. under the European Union, United States, Israel, Gulf Cooperation Council, and its updates.

GENETICALLY MODIFIED ORGANISMS

The product has been developed following classical selection methods without the use of genetically engineering techniques.

OTHER APPLICABLE REQUIREMENTS

The raw material, the frozen product and the plastic film have not been subject to any irradiation treatment.