

	<b>QUALITY PRODUCT SPECIFICATIONS 11.03.03.01</b>	Edition - 07
		Edition date – 09.09.2022

<b>Asortment Group:</b>	<b>Fruits and vegetables, freeze-dried</b>
<b>Subgroup:</b>	<b>Freeze-dried fruit and vegetables package</b>
<b>Name of product:</b>	<b>Freeze-dried Blueberry cultivated (<i>Vaccinium corymbosum</i>) – whole</b>
<b>Purpose of the product:</b>	<i>For immediate consumption, for all consumer groups, in the absence of contraindications doctor and as a food additive</i>
<b>Ingredients:</b>	<i>Freeze-dried blueberry whole</i>
<b>GMO:</b>	<i>It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process</i>

**A. Organoleptic evaluation before preparation:**

No.	Attribute	Requirements	Methods
1.	Colour	<i>Dark blue with a shade of dark purple, typical for blueberries</i>	Instruction No 13
2.	Appearance and consistency	<i>loose fruit, a little stickies on the pressure, allows a small amount of easily crumbling lumps</i>	
3.	Taste and flavour	<i>Typical for blueberries, other taste and flavours not accepted</i>	

**B. Organoleptic evaluation after preparation:**

*A method of preparing samples for the tests: 5 g sample pour 200 ml hot water, assessed after cooling to room temperature*

No.	Attribute	Requirements	Methods
1.	Appearance solution	<i>Dark blue Liquid with visible rehydrated particles of the blueberries fruits</i>	Instruction No 13
2.	Appearance and consistency	<i>Typical for blueberry</i>	
3.	Taste and flavour	<i>Noticeable and typical for blueberry, without other taste and flavours</i>	

**C. Physicochemical properties:**

No.	Attribute	Requirements	Methods
1.	Loss on drying	<i>max. 3 % wt.</i>	Instruction No 4
2.	Fraction with a size of less than 1.0 mm	<i>max. 5 % wt.</i>	Instruction No 10
3.	Admixture mineral impurities	<i>max. 0,05 % wt.</i>	Instruction No 6
4.	Admixture vegetable product impurities	<i>max. 0,1 % wt.</i>	Instruction No 6
5.	Admixture light- burned particles	<i>max. 2,0 % wt.</i>	Instruction No 6
6.	Admixture strong- burned particles	<i>Not allowed</i>	Instruction No 6
7.	The content of heavy metals and pesticide residues in raw material	<b>The degree of concentration = 5,8</b>	
8.	The content of heavy metals • lead Pb • cadmium Cd	<i>max. 0,10 mg/kg max. 0,03 mg/kg</i>	PN-EN ISO 11885
9.	Residues of plant protection products	<i>The content is not higher than the current rules define the EU</i>	GC/MS

Note - testing for the level of pollution dim. pos.8 and 9 performed in min. 1 once per year for one product from the assortment group

**D. Microbiological properties\*:**

No.	Name of microorganism	Limit (cfu/g)	Methods
1.	Ogólna liczba drobnoustrojów	$\leq 5,0 \times 10^4$	PN-EN ISO 4833-2
2.	Escherichia coli	<b>Max. 1 x 10<sup>2</sup></b>	PN-ISO 16649-2
3.	Salmonella	<b>Nieobecne w 25 g</b>	PN-EN ISO 6579-1
4.	Pleśnie	$\leq 5,0 \times 10^3$	PN-ISO 21527-2
5.	Drożdże	$\leq 5,0 \times 10^3$	PN-ISO 21527-2

\* Microbiological features are also subject to external examination - performed in min. 1 once per year for one product from the assortment group

<b>E. Unit package:</b>	<i>The heat-sealable bag - net weight 15g</i>
<b>F. Storage conditions:</b>	1) <i>Keep in tightly closed packages. . Hygroscopic product.</i> 2) <i>Recommended temperature in warehouse should be <b>max. 25°C</b> and relative humidity should be <b>below 75%</b></i>
<b>F. Transport conditions:</b>	<i>Closed, clean, dry, without other flavour truck; the driver has to have all currently, necessary documents refer to the permission to use this truck on public roads, together with Health Book – Certificate, Sanitary Book – Certificate and the decision, that this truck can be used for transport of food products</i>
<b>G. Date of minimum durability:</b>	<i>In original packages – 12 months starting production date</i>

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**I. Nutrition Facts Table:**

Nutritional value in 100 g:

- Energy value: 1547 kJ/366 kcal
- Fat: 2,0 g
- of which saturates: 0,2 g
- Carbohydrate: 75,0 g
- of which sugars: 62,0 g
- Dietary Fiber: 15,0 g
- Protein: 4,6 g
- Salt: 0,02 g

**Allergens:**

**Allergens:**-When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO