

## FROZEN BLACK CURRANT

Specification code

Date

## FBC/1/PB/E

28/04/2025

| Product description | on   | Physical chemical analysis      |                         |
|---------------------|--|---------------------------------|-------------------------|
| Description         | Fruits picked up at good maturity,<br>taste and colour typical of fruit and<br>variety, strigged, IQF frozen fruits.   | Ingredients                     | 100 % Blackcurrant, raw |
|                     |  | Brix (20°C)                     | > 11                    |
|                     |  | pH value                        | 3.0 ± 0.5               |
| Varieties           | Tisel, Titania, Tryton, Ruben,<br>Tiben, Jubilejnaja Kopania, Ben<br>Lomond, Ben Gairn, Ben Alder,<br>Ben Hope.  | Dried, broken, crushed fruits   | < 3% in number          |
|                     |  | Unripe fruits                   | < 1% in numbe           |
|                     |  | Stems                           | < 5/10 kg               |
| Packaging           | Freezer and crushing resistant<br>carton, sealed with blue adhesive<br>tape, and containing 1 unsealed<br>blue polyethylene liner suitable for<br>food contact | Vegetable impurities < 5mm      | < 5/10 kg               |
|                     |  | Bunches and leaves > 5mm        | max 1/10kg              |
|                     |  | Spoiled, moldy and burnt fruits | C                       |
|                     |  | Split fruits                    | < 5% in number          |
| Others specs        |  | Foreign bodies                  | 0                       |
| Allergens           | This product, in accordance with<br>the regulation, is free of food<br>allergens   | Microbiological analysis        |                         |
| lonization          | The product has not suffered any ionizing treatment  | Total count                     | < 500 000 UFC/g         |
|                     |  | Enterobacteriaceae              | < 100 UFC/g             |
| GMO                 | The product does not come from<br>Genetically Modified Organism. It<br>is not produced from/with GMO   | Mould and yeasts                | < 5 000 UFC/g           |
|                     |  | E. coli                         | < 10 UFC/g              |
| Shelf life          | 12 months  | Listeria monocytogenes          | Absent cfu/25g          |
| Storage             | Storage < -18°C  | Salmonella                      | Absent cfu/25g          |

Our certificates



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