

FROZEN RED CURRANT

Specification code

FRC/1/PB/E

Date

28/04/2025

Product description		Physical chemical analysis	
Description	Fruits picked up at good maturity, taste and colour typical of fruit and variety, strigged, IQF frozen fruits.	Ingredients	100 % Redcurrant
		Brix (20°C)	> 9
		pH value	3,1 ± 1
Varieties Packaging	Jonker, Junifer, Roland, Rondom.	Dried, broken, crushed fruits	< 3% in number
		Unripe fruits, pink	< 2% in number
	Freezer and crushing resistant	Endogenous vegetable impurities (leaves,) < 5mm	< 5/10 kg
	carton, sealed with blue adhesive tape, and containing 1 unsealed blue polyethylene liner suitable for food contact.	Endogenous vegetable impurities (leaves,) > 5mm	0
		Bunches	< 2/10 kg
		Spoiled, moldy and burnt fruits	0
		Foreign bodies	0
Others specs			
Allergens	This product, in accordance with the regulation, is free of food allergens	Microbiological analysis	
Ionization	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 Genetically Modified Organism. It 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

Our certificates

Salmonella







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Storage

Storage < -18°C

Formulated

Approved by

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Absent cfu/25g

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