

Specification codeFR/1/PB/E

Date28/04/2025

Product description

Description	Freeze-dried product. Freeze-drying consist of removing water from frozen raw-material by ice sublimation, water goes from solid state directly to steam state skipping liquid phase.
Origin	Poland, Serbia, Ukraine, other
Colour	Typical for raspberries; pink to dark red depending on raw material
Taste and smell	Typical for freeze-dried raspberries without foreign taste or smell

Quality Parameter	Min. value	Max. value
Content of water [%]	-	5,00
Whole fruit content [%]	95	-
Organic contamination [%]	-	0,10
Mineral contamination [%]	-	0,10
Content of burned fruits [%]	-	2,00
Fraction <1mm [%]	-	5,00
Fraction >6mm [%]	-	5,00

Others specs

Ionization	The product has not suffered any ionizing treatment
GMO	The product does not come from Genetically Modified Organism. It is not produced from/with GMO
Shelf life	18 months from production date in original packaging, clean and undamaged.
Storage	Stored tightly closed in clean, dry and dark place in temperature max. 25°C and humidity max. 75% without foreign smell or pests.
Packaging	Direct packaging: Blue bag from polyethylene, clean and tightly closed
Allergens	This product, in accordance with the regulation, is free of food allergens

Microbiological analysis

Total count	Max. 5 x 10^4 cfu/g
Mould and yeasts	Max. 5 x 10^3 cfu/g
E. coli	Max 10 cfu/0,1 g
Staphylococcus aureus	Max 10^2 cfu/g
Salmonella	Absent

Our certificates



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Formulated

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