

Specification code **FS/1/PB/E**  
Date 30/04/2025

Product description		Quality parameter	Max.value
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.	Content of water [%]	5,00
Origin	Poland, Egypt, Turkey and others	Organic contamination [%]	0,10
Packaging	Direct packaging: Blue polyethylene bag, clean and tightly closed. Secondary packaging – gray cardboard box, clean, tightly closed, marked by outer label.	Content of burned fruits [%]	3,0
Colour	Typical for strawberries; light red to dark red depending on used raw material, acceptable cream-yellow shade.	Content of fraction <1mm [%]	7,00
Taste and smell	Typical for freeze-dried strawberries without foreign taste or smell	<b>Microbiological analysis</b>	
		Total count	Max. 5 x 10 <sup>4</sup> cfu/g
		Staphylococcus aureus	Max 10 <sup>2</sup> cfu/g
		Mould and yeasts	Max. 5 x 10 <sup>3</sup> cfu/g
		E. coli	Max 10 cfu/0,1 g
		Listeria monocytogenes	Absent cfu/25g
		Salmonella	Absent cfu/25g

Others specs

Allergens	This product, in accordance with the regulation, is free of food allergens
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
Storage	Stored tightly closed in clean, dry and dark place in temperature max. 25°C and humidity max. 75% without foreign smell or pests.

Our certificates



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