

Frulantis



Apricot IQF

- Variety Bebeco from Greece
- Crop 2010
- Quality A,
- Diced, 10x10mm,

- unpeeled,
- blanched,

- BEST LS 9000 Laser sorted
- Cartons 10kg

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Peach IQF:

- Variety: Yellow cling Andros or Evert from Greece
- Crop 2009
- Quality REGULAR
- Diced, 10x10mm,
- peeled,blanched,
- BEST LS 9000 Laser sorted
- Cartons 10kg

PRODUCT SPECIFICATIONS: PEACH I.Q.F.

GENERAL DATA

PRODUCT: PEACH I.Q.F.

INGREDIENT DECLARATION: 100% PEACH

FRUIT VARIETY: Yellow Cling

PLACE OF ORIGIN: Macedonia Greece (Perfecture of Pella and Imathia)

PROCESS DESCRIPTION: "Destoned,washed,cleaned,peelled, diced or sliced, blanched,INDIVIDUALLY QUICK FROZEN"

USE: Is used as raw matterial in the food and pastry industry

MISTAKEN USE: Do not freeze the product after been defrost

PACKAGING/ STORAGE AND DELIVERY CONDITIONS

NET WEIGHT: 1X10 Kg

FORM OF CUTTING - DIMENSIONS: "Cubes 6X6 mm / 8X8mm / 10X10mm , Slices"

"EXTERNAL PACKING:

" "New, clean cartons, sealed with blue film (without staples)"

"INTERNAL PACKING:

" Polyethylene bags[food graded, with limited penetrability in air and humidity (according to guidelines2002/72/EC)]"

TEMPERATURE/BB DATE: $\leq -18^{\circ}\text{C}$ (according to Codex Alimentarius CAC/RCP 8-1976) till 18 months

DELIVERY CONDITIONS: $\leq -18^{\circ}\text{C}$ (according to Codex Alimentarius CAC/RCP 8-1976)

QUALITY CHARACTERISTICS

INSECTS AND OTHER PEST ANIMALS: 0/10 Kg

FOREIGN MATTER: 0/10 Kg

MECHANICALLY DESTROYED: $<7\%$ (cube) $\dot{\eta}$ $<3\%$ (slice)

SLIVERS (only for cubes): 2%

OVERRIPE: ≤ 5 pc/10 Kg

PHYTOPATHOLOGICALLY: ≤ 10 pc/10Kg

PIT FRAGMENT ($\leq 3\text{mm}$): ≤ 1 pc/10Kg

PIT FRAGMENT ($>3\text{mm}$): ≤ 2 pc/10Kg

STALKS: ≤ 2 pc/10Kg

STONE: 0/10 Kg

OXIDATED CUBES: ≤ 10 pc/10Kg

CUBES WITH SKIN (PEEL PARTS): ≤ 10 pc/10Kg

ORGANIC CHARACTERISTICS

COLOR: yellow - golden yellow

ODOR: Typical odor of fresh fruit

TASTE: Typical taste of fresh fruit

CHEMICAL/ PHYSICAL CHARACTERISTICS

BRIX: 7-9

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PH: "3,5-4,1"

HUMIDITY: 89±1%

PESTICIDES: According to the limits of EU (Regulation E.C. 396/2005)

HEAVY METALS: "Lead ≤ 0,10 mg/Kg (E.C. 1881/2006)"

"Cadmium ≤ 0,05 mg/Kg (E.C. 1881/2006)"

MICROBIOLOGICAL CHARACTERISTICS

TOTAL VIABLE COUNT: <10.000/g

MOULD - YEASTS: <10.000/g

COLIFORMS: <10/g

E COLI: <10/g

SALMONELA: ABSENT/25g (regulation E.C.2073/2005)

STAPHYLOCOCCUS AUREUS: ABSENT/25g (regulation E.C.2073/2005)

LISTERIA: ABSENT/25g (regulation E.C.2073/2005)

OTHER CHARACTERISTICS

GMO's : "Not manufactured from or with the help of genetically modified raw or process materials, consist or include such matterials (E.C. 1829/2003)"

ALLERGENIC FACTORS: ABSENT (Regulation 2000/13/E.C. & modifications)

USER TEAMS: Suitable for all consumers

ORGANIC PRODUCT: No