

## 1. Product Information

<b>Name</b>	FD (Freeze Dried) Raspberry Powder
<b>Country of Origin</b>	Bosnia, Chile, China, Poland, Serbia, Ukraine
<b>Profile</b>	Variety – Various, [REDACTED]
<b>Composition</b>	100% Raspberry
<b>Production Description</b>	Derived from freshly frozen, clean and ripe IQF raspberries, sorted then milled / sieved into a fine powder before being packed. The product is free from any further additives or preservatives.
<b>Quality Declaration</b>	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.

## 2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Red to Purple (dependant on Variety)
Cut Type	Powdered
Aroma	Typical Characteristics of Raspberry
Taste	Typical Characteristics of Raspberry
Texture	Free flowing powder
Sieve Size	5% (+/-) 80 / 60 Mesh
Moisture (g/100g)	Max 5%
Clumping (more than 3 pieces)	Free flowing powder < 2% clumps
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter – Leaves / Stalk	1% in 10kg
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

## 3. Size & Grade

Size	Fine free flowing powder
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#### 4. Microbiological Limits

Parameters	Unit	Limits
TPC	cfu/ g	< 50,000
Yeast*	cfu/ g	< 5,000
Mould*	cfu/ g	< 5,000
Coliforms	cfu/ g	< 100
E Coli	cfu/ g	< 10
<i>Staphylococcus Aureus</i>	cfu/ g	< 50
<i>Salmonella</i>	in 25 g	Negative
<i>Listeria Monocytogenes</i>	in 25 g	Negative
<i>Complies with EU Regulation 2073/2005 (As retained in UK law before 23:00 on 31 December 2020)</i>		
<i>*With the start of processing of the new harvest the yeast &amp; mould content of the product may be considerably higher. If this should be the case, approval will be sought.</i>		

#### 5. Production Control

<b>X-Ray</b>	To detect and reject test pieces, Metal Ball: 2.0mm, Glass Ball: 2.5mm & Ceramic Ball: 2.0mm, before being packed
<b>Magnet Separation</b>	Magnetic force >6500Gs, before being packed
<b>Metal Detection</b>	Detector to reject test pieces, Ferrous: 0.9mm, Non-ferrous: 1.2mm & Stainless steel: 1.6mm, before being packed.
<b>Weight Control</b>	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

#### 6. Nutritional

Nutritional Values		Average per 100 g
Energy	(Kj/Kcal)	1142 Kj / 273 Kcal
Total Fat	(g)	2.4g
of which Saturated Fat	(g)	0.8g
Total Carbohydrates	(g)	41.3g
Of which Sugar	(g)	41.3g
Of which Fibre	(g)	30g
Protein	(g)	6.5g
Sodium	(mg)	0.1mg

## 7. Packaging Items and Labelling –

- **Packaging Items:** All packaging items to be agreed with Customers prior to production

Items	Properties
Cases	Clean first use, food safe, rigid corrugated cardboard cartons
Inner Packs	Clean, first use, food grade PE or Silver Foil bags (Heat Sealed)
Tape seal	Brown / Blue, self adhesive tape – No staples
Label	One per case
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials.
Pallet wrap	All pallets are wrapped, Max height TBC
Weight per case/unit	10kg Net weight Carton (5 x 2Kg Bags / 1 x 10Kg Bag) 18kg Net weight Carton (1 x 18kg Bag)
Number of cases per pallet	TBC
<i>Complies with related EU legislations, in particular EU Regulation 1935/2004. (As retained in UK law before 23:00 on 31 December 2020)</i>	

### 7.1 Label Detail: Each Carton – Pre-Approval required

- **Name of Product** : As per Specification Product Description
- **Material Number** : Customer Specific
- **Raw Material Origin** : Country
- **Batch No** : 0000
- **Production Date** : DDMMYY
- **Best Before Date** : DDMMYY
- **Net weight** : X Kgs
- **Gross Weight** : X Kgs
- **Manufacturer/ Packer** : Name

## 8. Shelf-Life & Storage Conditions

- 18 months from production date if stored in original sealed packaging \*
- Storage and transportation at ambient level
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.

\* Shelflife of 24 months from production approved, however free flowing condition cannot be guaranteed.

  
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## 9. Consumer Group & Intended Use

- Edible – For general consumer consumption, predominantly as an ingredient.

## 10. Regulatory Declarations

<b>Pesticides</b>	Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005
<b>Total Heavy Metal</b>	The product complies with legislative maximum levels in accordance with (EC) No 1881/2006
<b>GMO</b>	The product is free from any GMO material in accordance with EU legislation (EC) No 1829 & 1830/2003
<b>Allergen</b>	The final product does not contain any allergen; neither used as an ingredient, nor produced on same line with current EU allergens, and complies with (EC) regulation No 1169/2011.
<b>Palm Oil</b>	Producers supplying products containing Palm Oil must confirm certification status of Palm Oil and RSPO certification status with their Palm Oil supply chain.
<i>Related EU legislations (As retained in UK law before 23:00 on 31 December 2020)</i>	

## 11. Sign off Approval