

QUALITY CERTIFICATE No 38/11/23

Product: *Freeze-dried red currant - whole*

Batch No: *06.2025/LOC-138*

A. Organoleptic evaluation:

No	Attribute	Requirements	Findings
1.	Appearance	Loose particles single red currant fruit, no stickies on the pressure, allows the presence of crushed fruit	<i>Passed test</i>
2.	Colour	Bright red to dark red	<i>Passed test</i>
3.	Taste and flavour	Typical for red currant, other taste and flavours not accepted	<i>Passed test</i>

B. Physicochemical properties:

No	Attribute	Requirements	Findings
1.	Loss on drying	Max. 5 % wt.	<i>0,5 % wt.</i>
2.	Particles passing through a sieve 1 mm	Max. 5 % wt.	<i>0,2 % wt.</i>
3.	Admixture mineral impurities	Max. 0,1 % wt.	<i>0 % wt.</i>
4.	Admixture vegetable product impurities	Max. 0,1 % wt.	<i>0 % wt.</i>
5.	Admixture light – burned particles	Max. 3,0 % wt.	<i>0 % wt.</i>

C. Storage conditions:

- a) Store in closed packages*
- b) Max. temperature below 25°C, relative humidity below 75%*

D. Receiver :

NUTS IN BULK LTD

E. Number of unit packages :

60 kg

Poznań, 09.11.2023r.

Quality Specialist