Dirafrost Frozen Fruit Industry nv



Deformed, damaged fruits

Black or brown spots (/kg)

Unripe (green/white) fruits

Fruits with juice frozen on the outside

Dried, shrivelled fruits

Broken fruits

Overripe fruits

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Technical Specification

	Product: Plum Stanley halves 1/2		Last Update: 16/01/2014	Pages: 1/3
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	I. General Conditions				
*			rted according to the Good Agricultural Practices (ne Practices (GHP); HACCP procedures are	GAP)	
*	The producer must clearly define its quality policy and the quality system must be documented and is preferably certified by an accredited third party according to food safety standards (FS22000; ISO22000; IFS; BRC).				
*	The products are in line with the current EC legislation. The products do not contain any raw materials from genetically modified origin - GMO free conform 1829/2003/EC(labelling) and 1830/2003/EC (traceability) dated 22/09/2003/EC and any amendment thereof.				
	The products are free from foreign m				
r		kind of radiation. The	products are not contaminated conform		
			2/2004/EC and any amendments thereof.		
	Pesticide residues conform 396/2005				
	Heavy metals conform 1881/2006/EC				
ł	Allergens conform 89/2003/EC, 26/2005/EC and 142/2006EC and any amendments thereof.: no declaration needed. Major allergens are not present in the product. Minor allergens: fructose and saccharose				
	proper to the fruits. Labelling of food stuffs conform 13/2000/EC and any amendments thereof.				
	Dirafrost is IFS and BRC certified.	JUU/EC and any amer	naments thereof.		
	II. General Product Description				
	The Plum Stanley halves 1/2 is cleaned, destalked, halved, pitted and IQF.				
	The product is made of healthy and ripe, not fermented fruits.				
	Colour (as expected of the variety) :violet-blue				
	Taste	:full, natural and characteristic of the fruit. No off flavours.			
	Odour	:typical, no "off" odour.			
	III. Composition				
	Plum Stanley halves 1/2	C	ountry of Origin: RS,TR		
	Latin name	P	runus domestica		
	Variety	St	tanley		
	IV. Chemical/Physical charac	teristics			
	Brix	°BX	18,0 +/-3		
	рН	рН	3,8 +/-0,3		
	Counting Pieces (/kg)	PC	60 - 100		
	Size L	MM	40 - 60		
	Size W	MM	30 - 40		
	Juice loss during defrosting	M%	15,0 max.		
		,0	-,-		

Μ%

Μ%

Μ%

PC

Μ%

Μ%

Μ%

2,0 max.

2,0 max.

1,0 max.

2,0 max.

3,0 max.

0,1 max.

2 max.

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oduct: um Stanley halves 1/2		Material: 04000172	Last Update: 16/01/2014	Pages 2/3
Slightly immoture fruite (polo)	M%	10,0 max.	1	
Slightly immature fruits (pale) Clusters > 2 pcs	M%	3,0 max.		
Leaves frag. size >3 mm <10mm (/10kg)	PC	2 max.		
Stalks > 3 mm < 10 mm (/ 10 kg)	PC	2 max. 2 max.		
Whole pits (fruit stones) (/kg)	PC	2 max. 0 max.		
FM: Critical harmful foreign bodies	PC	0 absent		
V. Bacteriological characteristics /g]			
		Target	Tole	erance
Total plate count (/g)	cfu	500000 max.	500	0000 max
Yeasts (/g)	cfu	10000 max.	100	000 max.
Moulds (/g)	cfu	10000 max.	100	000 max.
Enterobacteria (/g)	cfu	1000 max.	100	00 max.
E.Coli (/g)	cfu	100 max.	100	0 max.
Staphylococcus aureus (/g)	cfu	100 max.	100	0 max.
Salmonella (/25g)	cfu	0 max.	0 ma	ax.
Lysteria M. (/25g)	cfu	0 max.	100	max.
VI. Nutritional values - declaration p	oer 100g			
Energetic value (kJ/kcal)		203/48		
Carbohydrates (g)		10,20		
of which sugars (g)		9,89		
Proteins (g)		0,60		
Fat (g)		0,17		
of which saturated (g)		0,02		
Fibres (g)		1,58		
Sodium (mg)		1,70		
Salt (mg)		4,32		

Product delivery temperature	: max16 °C
Product storage temperature	: max18 °C
Shelf-life frozen fruits	: 24 months at -18 °C
Shelf life frozen past.puree	: 36 months at -18 °C
Shelf-life defrosted fruits	: 24 hours at +4 °C
Shelf-life fresh or defrosted past.put	iree: 14 days at +4 °C

Never refreeze the thawed fruits. Packaging information

- Product designation / product code

- Net weight.
- Lot number.
- Best before date (BB).
- Storage conditions.

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Technical Specification

Product:	Material:	Last Update:	Pages:
Plum Stanley halves 1/2	04000172	16/01/2014	3/3

Packing:	4 X 2,5 KG
Description Packaging	Dira bags (PE) in carton
EAN13	5410302001721
EAN128	(01)15410302001728
Standard palletisation	9 carton x 7 layers = 63 carton = 630,0 KG

Remark: This product specification is liable to the season and the crop.