

	<b>QUALITY PRODUCT SPECIFICATIONS No 11.01.07.01</b>	Edition - 08
		Edition date – 18.09.2023

<b>Assortment Group:</b>	<b>Fruits and vegetables, freeze-dried</b>
<b>Subgroup:</b>	<b>Freeze-dried fruit, loose</b>
<b>Name of product:</b>	<b>Freeze-dried black currant - whole</b>
<b>Purpose of the product :</b>	<i>For use as an ingredient in foodstuffs</i>
<b>Ingredients :</b>	<i>The freeze-dried whole black currant</i>
<b>Allergens :</b>	<i>It does not contain allergenic ingredients identified in the current EU legislation</i>
<b>GMO :</b>	<i>It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process</i>

**A. Organoleptic evaluation before preparation:**

No.	Attribute	Requirements	Methods
1.	Colour	<i>Purple-red to dark purple</i>	<i>Instruction No 13</i>
2.	Appearance and consistency	<i>Loose particles single black currant fruit, no stickies on the pressure, allows the presence of crushed fruit</i>	
3.	Taste and flavour	<i>Typical for black currant, other taste and flavours not accepted</i>	

**B. Organoleptic evaluation after preparation:**

*A method of preparing samples for the tests: 5 g sample pour 200 ml hot water, assessed after cooling to room temperature*

No.	Attribute	Requirements	Methods
1.	Appearance solution	<i>Liquid with visible rehydrated particles of the fruits</i>	<i>Instruction No 13</i>
2.	Colour of the rehydrated particles	<i>Typical for black currant</i>	
3.	Taste and flavour	<i>Typical for black currant, without other taste and flavours</i>	

**C. Physicochemical properties:**

No.	Attribute	Requirements	Methods
1.	Loss on drying	<i>Max. 5 % wt.</i>	<i>Instruction No 4</i>
2.	Particles not passing through a sieve 1 mm	<i>Max. 5 % wt.</i>	<i>Instruction No 10</i>
3.	Admixture mineral impurities	<i>Max. 0,1 % wt</i>	<i>Instruction No 6</i>
4.	Admixture vegetable product impurities	<i>Max. 0,1 % wt</i>	<i>Instruction No 6</i>
5.	Admixture slightly burned particles	<i>Max. 3,0 % wt.</i>	<i>Instruction No 6</i>
6.	The contents of aflatoxin: • B1 • Suma: B1,B2,G1,G2	<i>Max. 2,0 µg/kg Max. 4,0 µg/kg</i>	<i>PN-EN ISO 16050:2011</i>
7.	The content of heavy metals and pesticide residues in raw material (Based on doc. SANTE/2015/11945 after taking into account the degree of concentration)		<b>The degree of concentration = 7,1</b>
7A.	• The content of heavy metals • lead Pb • cadmium Cd	<i>max. 0,20 mg/kg max. 0,05 mg/kg</i>	<i>PN - EN ISO 11885</i>
7B.	Residues of plant protection products	<i>The content is not higher than the current rules define the EU</i>	<i>GC/MS</i>

*Note - The test for levels of contaminants dim. the item. 6 and 7 is carried out min. 1 time per year for 1 product assortment group*

**D. Microbiological properties:**

No.	Name of microorganism	Limit (cfu/g)	Methods
1.	Total numer of microorganism	<i>Max. 1 x 10<sup>5</sup></i>	<i>PN-EN ISO 4833-2</i>
2.	Escherichia coli	<i>Max. 1 x 10<sup>2</sup></i>	<i>PN-ISO 16649-2</i>
3.	Salmonella	<i>Absent in 25 g</i>	<i>PN-EN ISO 6579-1</i>
4.	Yeast	<i>Max. 5,0 x 10<sup>3</sup></i>	<i>PN-ISO 21527-2</i>
5.	Moulds	<i>Max. 5,0 x 10<sup>3</sup></i>	<i>PN-ISO 21527-2</i>

**E. Package:** Double bags with blue polyethylene closed by the seal belt in a box (2 bags of a 5 kg).

**F. Storage conditions:**

- 1) Store in closed packages.
- 2) Max. Temperature **below 25°C**, relative humidity below **75 %**.

**G. Transport conditions:**

*Closed, clean, dry, without other flavour truck; the driver has to have all actual, necessary documents refer to the permission to use this truck on public roads, together with Health Book – Certificate, Sanitary Book – Certificate and the decision, that this truck can be used for transport of food products.*

**H. Best before:**

*In original packages 18 months from production date.*

**I. Nutrition Facts Table:**

*Nutritional value in 100 g:*

- Energy value: 1860 kJ / 445 kcal
- Fat: 2,2 g
  - of which saturates: 0,0 g
- Carbohydrate: 85,6 g
  - of which sugars: 85,6 g
- Dietary Fiber: 23,9 g

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- Protein: 7,8 g
- Salt: 0,01 g

The information contained in this specification are based on data and knowledge of our suppliers and the provisions of applicable law. The user should examine the suitability prior to use and permissible use of the product in the planned application.

**The document does not require a signature, is a translation of the Polish version.**

<b>Allergens:-</b> When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO