




TECHNICAL PRODUCT SPECIFICATION

FOR PROFESSIONAL USE ONLY

IQF Gooseberry 10 kg				
Article number:		HS code:	08112019	
GTIN code:		EAN code:		

COMPOSITION:			
Ingredients	Quantity (%)	Variety	Origin (s)
Gooseberry fruit	100	<i>Grossularia reclinata</i>	Poland

PROCESS:	
Processing:	Gooseberry fruit, without stalk, washed and sorted - manual and optical - IQF
Metal detection:	Whole batch checked on metal content

LOGISTICS SHEET:				
Pallet stacking	<ul style="list-style-type: none">• 1 x 10 kg product per carton box• 10 carton boxes / pallet base• 64 carton boxes / pallet• 640 kg net product / pallet			
Shelf life and storage	2 years after production at < - 18°C Storage and transport temperature < - 18°C			
Packaging	Material	Net wt.	Gross wt. (kg)	Dimensions (mm)
Primary packaging	Polythene bag	10 kg	10.04 kg	
Secondary packaging	Carton box	1 x 10 kg	10.07 kg	380 x 280 x 240

PHYSICO-CHEMICAL PARAMETERS:	
Parameter	Tolerances
Content of overripe fruit	5 % w/w
Content of unripe fruit	5 % w/w
Mechanically damaged	5 % w/w
Cracked fruit	15 % w/w



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Squeezed fruit	8 % w/w
Content of Conglomerates	5 % w/w
Dried fruit	3 % w/w
Spoiled fruits	2 % w/w
Organic contaminants	2 cm ² /500g
Fruits with stalks and perianth	5 pcs/500g
Mineral contaminants	0.04 % w/w
Appearance	Frozen, clean, whole fruit
Smell	Typical without off flavors
Taste	Typical for gooseberry
Consistency	Hard
Color	Green
Pesticides and heavy metals	Should not exceed MRL expressed in RS 29/2014 and EU Council Directive EC 396/2005, 149/2008 and heavy metals 1881/2006/EC.

MICROBIOLOGICAL CHARACTERISTICS:		
Parameter	Unit	Target value
Total plate count	CFU / g	<300000
Listeria monocytogenes	CFU / g	<100
Escherichia coli	CFU / g	< 100
Salmonella	CFU / g	Absent in 25 g
Moulds	CFU / g	<5000
Yeasts	CFU / g	<10000

NUTRITIONAL DATA:		
Nutritional value per 100 g	Value	Unit
Energy	195.0	KJ
Energy	47.0	Kcal
Fat	0.2	g/100g
Of which saturates	0.02	
Carbohydrates	11.8	



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Of which sugars	0.7	
Protein	0.8	
Fibre	3.0	
Salt	65.0	mg/100g

FOOD DIET:			
HALAL certified product	Yes	Suits to vegetarian diet	Yes
Kosher certified product	No	Suits to vegan diet	Yes

ALLERGENS (according to Regulation (EU) N° 1169/2011):			
Allergen	Present as ingredient	Presence on site	Cross contamination
Celery and products thereof	NO	NO	NO
Crustaceans and products thereof	NO	NO	NO
Eggs and products thereof	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybean and products thereof	NO	NO	NO
Milk and products thereof including lactose	NO	NO	NO
Mustard and products thereof	NO	NO	NO
Sesame and products thereof	NO	NO	NO
Lupin and products thereof	NO	NO	NO
Molluscs and products thereof	NO	NO	NO
Cereals containing glutes (wheat,rye,barley,oats,spelt,kamut) and products thereof	NO	NO	NO
Nuts: Almonds (<i>Amygdalus communis</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i>), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia (<i>Macadamia ternifolia</i>) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.	NO	NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO ₂ which are able to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturer.	NO	NO	NO

REGULATIONS: (The product respects the following regulations and their amendments)	
Allergens	Declaration of possible allergens and cross contamination as per EU 1169/2011



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GMO statement	The product is not genetically modified and is free from genetically modified organisms (according to EC 1829/2003 and 1830/2003)
Irradiation	No ingredients or finished products are treated with ionizing radiation as per (EU 1999/2 and EU 1999/3)
Pesticides	The concentration of pesticides is below the limit defined in EU regulation EC 396/2005
Food additives	Union list of food additives approved for foods and their conditions of use à EU 1129/2011
Metals	The level of heavy metals is below the maximum concentration defined by EU regulation EC 1881/2006 The product is packed without any metal pieces and has been metal detected after production.
Storage and transportation	After production the product will be stored and moved only at temperature of max. -18 °C. and min. - 21°C.

The goods meet the foodstuffs regulations of the EC and the regulations of the Foodstuffs and Consumer goods ("Lebensmittel- und Futtermittelgesetzbuch" – LFGB) as well as EU-Basis regulation 178/2002 and their regulations issued on these basis, legal regulations and directives in their latest versions and these once given by the EU.

DEFROSTING: <ul style="list-style-type: none">Recommended method of defrosting:	Fruit Layer recommends to defrost the product at 0°C - +4°C
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Issue no.	1.0
Issue date	01.01.2025
Responsible	QC