



FRUITMANAGEMENT EUROPE B.V.

Fruit Management Europe B.V.

# PRODUCT SPECIFICATION

Issue date: 14/09/2017  
 Revision date: 04/09/2019  
 Version: 2.0

Langweide 9  
 6191 ES Beek  
 Tel +31 46 436 07 99  
 Fax: +31 46 437 07 45

E-mail:  
 info@fruitmanagement.com

All goods delivered by Fruit Management Europe B.V. (FME) are designated and meet the specifications as described hereafter.

<b>Product</b>	Strawberry dices 10x10
<b>Ingredients declaration</b>	100% Strawberry
<b>Variety</b>	<i>Camarossa / Fragaria virginiana</i>
<b>Origin</b>	Egypt / Spain / Morocco
<b>FME Product Code</b>	100.212.001.010
<b>General Description</b>	Strawberries, which are grown according European legislation, and which have been washed, destalked, cleaned, sorted, chilled and cut. After inspection goods are individually quick frozen.

## Chemical Specifications

Brix	7 +/- 3
pH	3,0 – 4,0

## Microbiological Specifications

Total plate count	$\leq 1 \cdot 10^5$	cfu/g
Coliforms	$\leq 100$	cfu/g
E. Coli	$\leq 10$	cfu/g
Salmonella	Negative in 25	g
Listeria monocytogenes	Negative in 25	g
Yeast & mould	$\leq 1 \cdot 10^5$	cfu/g

## Physical Characteristics

Size 10x10	Dices >8mm about 85%
Defect tolerances per 1000 gram product:	
Cubes < 5 mm	Max. 5%
Cubes 5 – 8mm	Max. 15%
Cubes > 12 mm	Max. 20%
Leaves	Max. 1 piece
Clumps	Max. 5%
Rotten or mouldy	Max. 1 piece
Damaged	Max. 5%
Sand	$\leq 0.1g$
Non veg. Foreign matters	Absent

## Organoleptic Characteristics

Colour	Red, typical for strawberry
Odour and Flavour	Typical for strawberry
Texture	Firm but tender, typical for strawberry

## Metal detection

Fe	2.5	mm
Non-Fe	3.0	mm
Stainless Steel	3.5	mm



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## Average nutritional value in 100 gram of product

Energy value	36.0 154.0	Kcal KJ
Protein	0.8	gram
Carbohydrates	6.5	gram
- Including sugar	5.4	gram
Fat	0.4	gram
- Including saturated	0.0	gram
Fibre	2.0	gram
Salt	12.5	mg
- Na <sup>+</sup>	5.0	mg

## Storage & Shelf life

The goods must be stored at a temperature between -18°C and -20°C.

The shelf life of the goods are up to 3 years after date of production, if the goods are kept in the proper conditions as described above. Defrosted goods must be used immediately and never be frozen again.



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<b>GMO Statement</b>	Fruit Management Europe B.V. declares that all goods delivered are not genetically modified nor do they contain genetically modified ingredients. Regulation EC 1829/2003 and regulation EC 1830/2003.
<b>Radiation</b>	Fruit Management Europe B.V. guarantees that the level of radiation of the goods is below the maximum values as defined in the Regulation 2009/C 283/02. All values found are inherent to the goods, due to natural circumstances.
<b>Irradiation</b>	None of the goods delivered have been irradiated by Fruit Management Europe B.V. or Fruit Management Europe B.V.'s suppliers. Regulations 1999/2 and 1999/3 EC.
<b>Pesticides</b>	Fruit Management Europe B.V. guarantees that the level of pesticides in the goods is below the limits as defined in the regulation EC 396/2005 + amendments and are within the rules as described in regulations residues of pesticides (residue regulation).
<b>Heavy Metals</b>	Fruit Management Europe B.V. guarantees that the levels of heavy metals in the goods are below the limits as defined in the European regulations EC 1881/2006 + amendments.
<b>Pollutions</b>	Fruit Management Europe B.V. guarantees that the levels of all pollutions are within the regulations of Food and Drugs Pollutions in food. Product does not contain chemical contaminants according European regulation EC 1881/2006 + amendments.
<b>Allergens</b>	Fruit Management Europe B.V. declares that all substances, ingredients and sub-ingredients in the ingredient list are attached to the specification. This applies particularly to allergens, which have to be clearly labelled as an ingredient or cross contamination substance. List of Allergens is according EC 1169/2011 + amendments. For the allergens see the LeDa-list below.
<b>Traceability</b>	All goods are labelled, mentioning a batch code and/or lot number. Batch codes and lot numbers are the basis of Fruit Management Europe B.V.'s traceability system whereby all goods at all times can be traced to the origin.
<b>Packaging</b>	All goods are packed in food approved packing such plastic pails, cartons with polymeric lining or polymer bags, bags can be also in metallic drums, in accordance with EU Council directive EC 1935/2004 and EC 10/2011

## Appendix: Declaration of allergens (LeDa-List)

### QA-Approved:

Name: **Dwane van Poppel, QA-Manager**

Date: **04-09-2019**

Signature:

(if applicable)

Customer accepted:

Name:

Date:

Signature & Stamp company:



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## LeDa-List

LeDa Code	S1 code	Allergen	Product without	Product contains	May contain (and product without)	Unknown
<b>Legal Allergens</b>						
1	AW	Gluten				
1.1	UW	Wheat	X			
1.2	NR	RYE	X			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	X			
2.0	AC	Crustaceans	X			
3.0	AE	Egg	X			
4.0	AF	Fish	X			
5.0	AP	Peanuts	X			
6.0	AY	Soy	X			
7.0	AM	Cow's milk	X			
8	AN	Nuts	X			
8.1	SA	Almonds				
8.2	SH	Hazelnuts	X			
8.3	SW	Walnuts	X			
8.4	SC	Cashews	X			
8.5	SP	Pecan nuts	X			
8.6	SR	Brazil nuts	X			
8.7	ST	Pistachio nuts	X			
8.8	SM	Macadamia or Queensland nuts	X			
9.0	BC	Celery	X			
10.0	BM	Mustard	X			
11.0	AS	Sesame	X			
12.0	AU	Sulphur dioxide and Sulphites (E200 – E228) at concentrations of more than 10mg/kg (10ppm) or 10 mg/l expressed as SO <sub>2</sub>	X			
13.0	NL	Lupin	X			
14.0	UM	Molluscs	X			
<b>Additional allergens</b>						
20.0	ML	Lactose	X			
21.0	NC	Cocoa	X			
22.0	MG	Glutamate (E620 – E625)	X			
23.0	MK	Chicken meat	X			
24.0	NK	Coriander	X			
25.0	NM	Corn/Maize	X			
26.0	NP	Legumes	X			
27.0	MC	Beef	X			
28.0	MP	Pork	X			
29.0	NW	Carrot	X			