



TECHNICAL PRODUCT SPECIFICATION

FOR PROFESSIONAL USE ONLY

IQF Gooseberry 4 x 2.5 kg				
Article number:	725	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	• 4 x 2.5 kg product per carton box • 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	2.5 kg	2.55 kg	
Secondary packaging	Carton box	10 kg	10.70 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
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



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Mineral contaminants	0.04 % w/w
Appearance	Frozen, clean, whole fruit
Smell	Typical without off flavors
Taste	Typical for gooseberry
Consistency	Hard
Color	Green

MICROBIOLOGICAL CHARACTERISTICS:

Parameter	Unit	Target value
Total plate count	cfu/g	<30000
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	260.0	kJ
Energy	62	kcal
Fat	0.6	g/100g
Of which saturates	0.04	
Carbohydrates	11.8	
Of which sugars	0.7	
Protein	0.8	
Fibre	3.0	
Salt	0.0025	

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



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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 gluten (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
GMO	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
Pesticides	In accordance with existing EU legislation
Food additives	No additives
Metals	In accordance with existing EU legislations

DEFROSTING:	
Recommended method of defrosting:	Fruit Layer recommends to defrost the product at 0 °C - +4 °C

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Responsible	QC