

## SPECIFICATION QUINCE LATVIA

Created on : 07/17/2018

Updated on : 03/02/2020

### PRODUCT SPECIFICATIONS

|                       |   |
|-----------------------|---|
| Description           | QUINCE LATVIA   |
| Process               | Cultivated fruits are picked up at good maturity, inspected, quickly frozen, before being Packed.       |
| Composition           | 100 % Quince  |
| Variety               | <i>Chaenomeles japonica</i>   |
| Origin                | Latvia  |
| Harvest period        | September - October   |
| Conservation          | 18 Months at -18°C  |
| Organic certification | The product complies with European regulation (EU) N° 837/2007 and is free from any pesticide residues. |

### PESTICIDES

The product complies with European regulation (EU) N° 837/2007 and is free from any pesticide residues.

### ORGANOLEPTIC SPECIFICATIONS

|       | Target  | Rejection                  |
|-------|---|----------------------------|
| Smell | Typical of the fruit                                      | Off-smell, fermented smell |
| Taste | Fruity, typical of quince, slight astringency and acidity | Off-taste, fermented taste |
| Color | Bright yellow   |                            |

### PHYSICO CHEMICAL SPECIFICATIONS

|      | Target      | Unit | Tolerance | Method                |
|------|-------------|------|-----------|-----------------------|
| Brix | 12.00-15.00 | Brix |           | refractometer at 20°C |
| pH   | 2.50-2.60   |      |           | pHmeter at 20°C       |

### LOGISTIC CONDITIONS

|               |   |
|---------------|---|
| Packaging     | Carton octabines – 400kg (food grade).  |
| Labelling     | <u>First packaging label</u> : Name of the product - Origin - Net weight - Batch number - Best before date - Storage temperature - Name of the manufacturer - Year of harvest |
| Palletization | <u>Type of pallet</u> : Euro Pallet 80x120cm, 1 octabine per pallet   |
| Transport     | -18°C   |