

SIA BALTIC SEABERRY LATVIA

SPECIFICATION IQF SEABUCKTHORN LATVIA

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PRODUCT SPECIFICATIONS

Description	IQF SEABUCKTHORN LATVIA
Process	Cultivated fruits are hand picked at good maturity, inspected, immediately frozen on branches, processed on berry processing line by removing from branches and leaves, berries pass through optical sorting then packed in paper bags, which pass through metal detector before pallet packing.
Composition	100 % Seabuckthorn
Variety	Prozrachnaja - Marija <i>Hippophae rhamnoides</i>
Origin	Latvia
Harvest period	Septembre - October
Conservation	24 Months at -18°C

FOOD SAFETY

GMO	The product is free from any genetically modified organisms.
Ionization	The product has not been subjected to ionising irradiation in accordance with Council Directive (EU) N° 1999/2.
Heavy metals	The product complies with Regulation (EU) N° 1881/2006 and its amendments setting maximum levels for certain contaminants in foodstuffs. Pb <0.03 mg/kg ; Cd <0.05 mg/kg
Radio-activity	< 100 Bq (Cesium 134 + 137)
Allergens	The product is free from any allergens in accordance with Regulation (EU) N° 1169/2011.
HACCP	A risk analysis is done (foreign bodies, microbiological, chemical, allergen risks) in accordance with Regulation (EU) N° 852/2004 on the hygiene of foodstuffs.
Traceability	Implementation of a traceability system to find all information about the batch within 24 hours: identification of raw material growers, internal quality control (on raw material and finished product), quantity, packaging batches. A recall procedure for finished product exists in case of crisis (cf. Regulation (EU) N° 178/2002).
Additives	Absence of any additive
Aroma	Absence
Packaging	The product complies with Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with foodstuffs. ; Regulation (EU) N° 2023/2006 of 22 December 2006 as amended, concerning good manufacturing practices for materials and articles intended to come into contact with foodstuffs. ; Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to come into contact with foodstuffs and its amendments.

PESTICIDES

The product complies with regulation (EU) N°149/2008 and N°396/2005 and its amendments, and MRLs of the regulations of the following countries (available list on request):
European Union -

ORGANOLEPTIC SPECIFICATIONS

	Target	Rejection
Smell	Typical of the fruit	Off-smell, fermented smell
Taste	Fruity, typical of sea-buckthorn, slight astringency and acidity	Off-taste, fermented taste
Color	Bright orange -	

PHYSICO CHEMICAL SPECIFICATIONS

	Target	Unit	Tolerance	Method
Brix	7-11	° Brix		refractometer at 20°C
pH	2.60-3.30			pHmeter at 20°C

Defaults		Tolerance	Unit	Method
Mouldy fruit		Absence		
Blocks / clumps	1-4 fruits	5 %	% w/w	
Blocks / clumps	> 4 fruits	Absence		

Extraneous Vegetable Matter		Tolerance	Unit	Method
Leaf	< 3 mm	2	/kg	
Leaf	> 3 mm	1	/kg	

Foreign Matter		Tolerance	Unit	Method
All non vegetable foreign matter		Absence		

MICROBIOLOGICAL SPECIFICATIONS

	Tolerance	Unit	Method
Total flora count	<1000	ufc/g	ISO 4833-1 / -2
Escherichia coli*	< 100	ufc/g	ISO 16649-1 / -2
Salmonella*	Absence	ABS/25g	ISO 6579-1
Listeria monocytogenes	Absence	ABS/25g	ISO 11290-1

* Regulation (EU) N° 2073/2005 laying down microbiological criteria for foods and its amendments

LOGISTIC CONDITIONS

Packaging	Kraft bag from 20 to 25 kg (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, protected by angles and PE film 1.95m high maximum <u>Pallet label</u> : Name of the product - Variety - Packaging site - Name of the

	producer - Harvest date or packaging date - Gross weight - Net weight
Transport	-18°C
