

# SIA Baltic Seaberry.

LATVIA



**BalticSeaberry**

<b>SPECIFICATION</b> <b>SEABUCKTHORN NFC JUICE</b> <b>LATVIA</b>	Created on : 12/09/2020
	Updated on : 22/05/2023

## PRODUCT SPECIFICATIONS

Description	<b>SEABUCKTHORN NFC JUICE</b>
Process	Seabuckthorn juice pasteurized, made from frozen seabuckthorn mixture of varieties, berries can be good conditions, sorted for foreign matter and packed to a good hygienic standard. Ready to use
Composition	100 % Seabuckthorn juice
Variety	Prozračnaja – Marija - Botanicheskaya <i>Hippophae rhamnoides</i>
Origin for raw material	Latvia
Harvest period	Septembre - October
Shelf life	Storage +0°C till + 6°C /12 month Storage -18°C /2 years

## 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.
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.

## NUTRITIONAL INFORMATION

Test	Unit	Result
Protein(N*6,25)	g/100ml	0,3 +/- 0,1
Dietary fiber	g/100ml	<0,5
Total sugars	g/100ml	2,1 +/- 0,2
Energy	KJ/100ml	284
	Kcal/100ml	68
Carbohydrate	g/100ml	2,3
Fatty acids	g/100ml	< 0,1
Sodium	g/100ml	0,00094 +/- 0,00022
Vitamin C	mg/100ml	48
Omega 6	g/100ml	0,7
Omega 9	g/100ml	2,14

## MICROBIOLOGICAL SPECIFICATIONS

	Result	Unit	Method
Enumeration of $\beta$ -glucuronidase-positive Escherichia coli	<1	cfu/mL	LVS ISO 16649-2:2007
Enumeration of yeasts and moulds	< 1	cfu/mL	LVS ISO 21527-1:2008
Enumeration of microorganisms	< 1	cfu/mL	LVS EN ISO 4833-1:2014

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

## LOGISTIC CONDITIONS

Packaging	Aseptic inner bag and metal drums – 200L (food grade).
Labelling	<u>First packaging label</u> : Name of the product - Origin - Net weight - Batch number - Best before date - Storage temperature
Palletization	<u>Type of pallet</u> : Euro Pallet 80x120cm, 4 Drums per pallet <u>Pallet label</u> : Name of the product - Packaging site - Name of producer
Transport	+0 - +5

