



SPECIFICATION: IQF 3 Berry Mix 10x1kg CTN

Version: 2021V1
Last Reviewed: 6th Sep, 2021
Specification code: LHHMI03
Issue Date: 6th-Sep,2021

PRODUCT DESCRIPTION			
IQF 3 berry mixed are processed from the fresh, clean, sound berries and quick frozen, products to be fully inspected, and keep in cold storage at -18°C. The product is frozen in accordance with good manufacturing practices, maintained at or below temperature necessary for preservation and under international recognized food standards and sanitary conditions.			
Ingredients:	Strawberry33+1%, Blackberry 33%, Cultivated Blueberry 33%		
GMO:	Non GMO	Allergens, preservatives or antioxidants:	Absent
Country of Origin:	China	Processing:	IQF made from fresh fruit
Shelf life:	24 months from the date of manufacture when stored and transported at or below -18°C.		
Storage & Handling:	Product to be stored, handled, transported and delivered at or below -18°C.		
PACKAGING			
Packing size:	10*1kg/CTN		
Inner bag/liner:	Food grade PE bag or as per customer's request		
Shipper and tape:	<ul style="list-style-type: none">- New, freezer & transport stable, food grade carton- Blue colored tape		
Label:	<ul style="list-style-type: none">- Ingredient name/description (including shape and size where relevant)- Lot number and / or batch code- Best before date: dd/mm/yyyy- Suppliers name, address and Country of Origin- Net Weight- Storage Instructions		
ORGANOLEPTIC PROPERTIES			
Color:	Typical of IQF berries		
Appearance:	Firm, intact, mature, ripe fruit		
Taste / Flavor / Odour:	Typical of frozen berries, free from objectionable odor		
Brix (refr. value at 20°C):	7°-10°		
Microbiological Criteria			



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TPC	<1x10 ⁵ cfu/g	E. coli	Negative
Coliform	<1x10 ² cfu/g	Yeast & Mould	<1x10 ³ cfu/g
Staphylococcus aureus	<1x10 ² cfu/g	Listeria monocytogenes	Negative/25g
Salmonella	Negative/250g	Faecal Colofirms	Negative
Chemical Criteria			
Products comply with / are in conformance with FSANZ pesticide, herbicide, heavy metal & foreign matter requirements.			
Defect Criteria (Sample Size: 1kg, final product sample)			
Parameter		Tolerances	
1. Ingredient	Strawberry 33+1%, Blackberry 33%, Cultivated Blueberry 33%		
2. Size	Strawberry	20-40mm	
	Blackberry	15-25mm	
	Cultivated Blueberry	12-16mm	
3. Stems, whole calyx	Absent		
4. Leaves of calyx fragments:	< 5mm	Max. 2 count/ kg	
	>5mm	Absent	
5. E.V.M (grass, flowers, seeds, twigs, etc.)	Absent		
6. E.F.M (glass, metal, stone, plastic, soil, sand, paper, hair, cardboard, threads, etc.)	Absent		
7. Insects / pests	Absent		
8. Unripe /immature	Strawberry	Max. 2 count /kg	
	Blackberry	Max. 2 count /kg	
	Blueberry	Max. 10 count /kg	
9. Overripe	Strawberry	Max. 1 count /kg	
	Blackberry	Max. 1 count /kg	
	Cultivated Blueberry	Max. 5 count /kg	
10. Rotten / moldy fruit	Absent		
11. Mechanically deformed /crumbled fruit	Strawberry	Max. 2 count /kg	
	Blackberry	Max. 2 count /kg	
	Blueberry	Max. 5 count /kg	
12. Lumps > 3 pcs not easily separated	Strawberry	Absent	
	Blackberry	Max. 1 count/kg	
	Blueberry	Absent	

Approved by: Qin Hu (QA Manager)