Sirogojno Co.	Product	Mixed Berries D65 Mix 1 kg	Variety	Given per sort of fruit	
	Origin	Given per sort of fruit	C.C.	B0503	
	Edition: A	Edition date:	Edition status:	Made by:	Approved by:
SC-SGP-001-106	Change: 0	07/06/2022	Approved	V.Panić	M.Majstorović

Blackberries 40%	Cultivated Blueberries 10 %
Variety: Čačanka ;	**Variety: Rocio, Corona & Star**
Healthy and clean blackberries, harvested at full maturity, the typical taste, smell and color, deep frozen**.** Whole and undamaged berries. Without foreign bodies. Color variation 80-20(black – red) **Origin: Serbia**	Healthy and clean blueberries, harvested at full maturity, the typical taste, smell and color, deep frozen. Whole, clean and healthy berries. Without foreign bodies. **Origin: Spain**
Strawberries 40%	**Raspberry whole and broken 10%**
Variety: Camarosa: Origin: Greece	**Variety: Willamette Origin: Serbia**
Whole berries and parts of berries. Without foreign bodies. Strawberry IQF without stalk and calix. Fresh and healthy berries. The product is washed, sorted, individually quick frozen and packed.	A mix of whole and broken frozen raspberries**.** Without foreign bodies.

Physical Quality	*Description*	Tolerance per 1000 g
Foreign Material	Any foreign non-vegetative material (plastic, wood, stone, carton, hair, metal, sand, soil)	Absent
Vegetative impurities -Minor	The pieces of less than 1cm²	1 piece
Vegetative impurities - Major	The pieces larger than 1 cm²	Absent
Stalks, sepals and receptacles	Presence of stalks, sepals or receptacles	4 pieces
Mouldy berries	Any berries or part of berries	Absent
Unripe berries	Any unripe or immature berry	2%(20g)
Insects	The presence of insects	Absent

Organoleptic Quality	***Description***
Colour	Uniform color, typical for the variety
Odour	Fresh, typical for fruits, without stale or musty odours
Flavour	Fresh, typical for the variety
Texture	Uniform, typical for the type of fruit

Packaging	***Description***	***Dimensions***	***Net Weight***	***Gross Weight***
Primary packaging	Printed PE pillow bags	360x235x0.065mm	1000 g	1008 g
Secondary packaging	Cardboard case closed with brown tape and adequately labeled.	390x294x212mm	10kg (10x1kg)	10,7kg
Tertiary packaging	-	-	-	-

Production Control	***Description***
Metal Detection	***Control testers : P4/P5/P6 - 1,5 mm Ferrous, 2,5 mm Non-ferrous & 3,5 mm Stainless steel***
Temperature Checks	–18°C - minimum temperature of the finished and packed product (frozen fruit)
Weight Control Checks	No packaging below the defined weight

Microbiological parameters in accordance with the current EU and Serbian regulations		***Chemical Parameters***	
Parameters	**Limit**	Pesticides	In accordance with the current EU regulation
E.coli	m<100cfu/g; M≤1.000cfu/g	Heavy metals	
Listeria Mono.	Absent in 25g	Other contaminants	
Salmonella	Absent in 25g	GMO	
Yeasts & Moulds	m<1.000cfu/g; M≤5.000cfu/g	Ionisation	No
Total plate count	m<10.000cfu/g; M<100.000cfu/g	Brix @ 20°C	Min 8 Bx
		pH	3.0-3.6

Allergen status in accordance with the current EU regulation	
Cereals mg/kg or more containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains	Absent
Crustacean and their products	Absent
Molluscs and their products	Absent
Egg and egg products	Absent
Fish and fish products	Absent
Peanuts and peanuts products	Absent
Soybeans and soybeans products	Absent
Milk and milk products (including lactose)	Absent
Celery and celery products	Absent
Lupinus and lupinus products	Absent
Tree nuts, for example: Almond (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), Indiannut (Anacardiumoccidentale)pecan (Carya illinoiesis(Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera) and Macadamia nut (Macadamia ternifolia) and their products	Absent
Mustard and mustard products	Absent
Sesame seeds and their product	Absent
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l stated as SO_2.	Absent

Nutritional Data (100g)	
Energy	**46 kcal (194kJ)**
Carbohydrates	**7.7g**
*Sugar	5.4g
*Dietary fiber	3.1g
Total fat	**0.6g**
*saturated fat	0.05g
*polyunsaturated fat	0.3g
Proteins	**1g**
Salt	0g

Storage and shelf life	
Storage and transport conditions:	Coldstore & retail & consumer: at–18°C
Shelf life:	*24 months at – 18 ^{0} C *4 days at – 6 ^{0} C *6 hours in refrigerator

Instructions for use/preparation

Defrost thoroughly for a minimum of 2 hours at room temperature or for 12 hours in the refridgerator. Once defrosted do not refreeze.

Intended use

The product is intended for human consumption and can be used without any further processing.
The product doesn't have any specific group of users.