



SPECIFICATION: IQF RASPBERRY WHOLE 1KG CRT GRADE A

Version: 2023V1

Last Reviewed: 1st Oct 2023

Specification code: LHSMI013

PRODUCT DESCRIPTION			
Frozen raspberry are processed from the fresh, clean, sound and mature raspberry by selecting, sorting, freezing, size grading and sieving. 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. And quick frozen, products to be fully inspected, and keep in cold storage at -18°C			
Ingredients:	100% Raspberry	Variety:	Heritage/ Fertodi
GMO:	Non GMO	Allergens, preservatives or antioxidants:	Absent
Country of Origin:	China	Processing:	Frozen 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:	10kg per carton		
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 raspberry, red till dark red		
Appearance:	Firm but tender, mature, ripe fruit		
Taste / Flavor / Odour:	Typical of frozen raspberry, free from objectionable odor		
Brix (refr. value at 20°C):	7°-12°		
Microbiological Criteria			



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TPC	<1x10 ⁵ cfu/g	E. coli	Negative
Coliform	<1x10 ² cfu/g	Yeast	<1x10 ⁴ cfu/g
Mould	<1x10 ³ cfu/g	Staphylococcus aureus	<1x10 ² cfu/g
Listeria monocytogenes	Negative/25g	Salmonella	Negative/25g
Hep A	Negative	Nov	Negative

Chemical Criteria

Products comply with / are in conformance with FSANZ regulation.

Defect Criteria

Parameter		Tolerances
1.	Stems, whole calyx	Absent
2.	Leaves of calyx fragments:	
	< 5mm	Max.20 count / 10 kg
	> 5mm	Absent
3.	E.V.M (grass, flowers, seeds, twigs, etc.)	Absent
4.	E.F.M (glass, metal, stone, plastic, soil, sand, paper, hair, cardboard, threads, etc.)	Absent
5.	Insects / pests	Absent
6.	Color defect	Max.5% (w/w)
7.	Unripe Fruit: More than 25 % surface different to ripened fruit (white or light pink color)	Max. 2%/(w/w)
8.	Overripe / Mushy texture (firmness measured before freezing)	Max. 2%/(w/w)
9.	Crumble/Broken	Max 5%(w/w)
10.	Rotten / mouldy fruit	Absent
11.	Lumps > 3 pcs not easily separated	Max 1 %(w/w)

Approved by: Qin Hu (QA Manager)

For and on behalf of
 RONGZE FOOD MANUFACTURING CO.,LTD

 Authorized signature(s)