



# SPECIFICATION

Factory: "FRIGO-PAUN" d.o.o.  
 Address: Prijanovici bb, 31210 Pozega, SERBIA  
 Email: office@frigo-paun.rs; Web: www.frigo-paun.rs

| 1. IDENTIFICATION DATA  |  |  |   |
|---|--|--|---|
| PRODUCT NAME:   |  | DEEP FROZEN EXOTIC MIX                   |   |
| PRODUCT CODE:   |  | 119                                      |   |
| INGREDIENTS:  |  | 1/3 Mango; 1/3 Pineapple;<br>1/3 Papaya  |   |
| 2. FEATURES   |  |  |   |
| O. No.  | FEATURE  | SIZE/ VALUE                              |   |
| 1   | FRUIT SHAPE  | HEALTHY,FULL,SEPARATED FRUIT             |   |
| 2   | FRUIT APPEARANCE   | WITHOUT DEPIGMENTED AND FLATTENED FRUITS |   |
| 3   | COLOUR   | NATURAL, TYPICAL                         |   |
| 4   | FLAVOUR  | TYPICAL FOR EACH FRUIT                   |   |
| 5   | CALIBRAGE  | WITHOUT                                  |   |
| 6   | BRIX   | TYPICAL FOR EACH FRUIT                   |   |
| 7   | %OTHER IMPURITIES<br>(wood, plastics, insects, glass soil)   | WITHOUT                                  |   |
| 3. MICROBIOLOGICAL FEATURES   |  |  |   |
| <ul style="list-style-type: none"> <li>According to the Regulations on the general and special conditions of hygiene of food at any stage of production, processing and trade - Official Gazette 72/2010</li> <li>According to the Regulation on special conditions of hygiene raspberry and blackberry fruit in fresh or frozen in all phases of operations - Official Gazette 80/2011</li> <li>Commission Regulation (EC) No 2073/2005, 1441/2007, 365/2010, with all its amendments and changes, and with the exception of: - food for children and dietetic food</li> </ul> |  |  |   |
| MICROBIOLOGICAL FEATURES  | METHOD   | ANALYSIS RESULTS                         | FASE IN WHICH THE CRITERIA IS APPLIED   |
| Salmonella  | ISO 6579   | Absence in 25g                           | Product on the market during its shelf life                                   |
| Listeria monocytogenes  | ISO 11290-1<br>(1.1b)  | Absence in 25g                           | Before food ceases to be under the direct control of the entity that produced |
| Escherichia coli  | ISO 16649-1<br>(2.5.19)  | Absence in 25g                           | By the end of the production process  |
| E. coli 0157:H7   | ISO 16649-1<br>(2.5.19)  | Absence in 25g                           | By the end of the production process  |
| Enterobacteriaceae  | ISO 21528-2  | m < 10 cfu/g                             | By the end of the production process  |
| Staphylococcus aureus   |  | <50 in 1g                                | By the end of the production process  |
| Listeria Monocytogenes  |  | Absence in 25g                           | By the end of the production process  |
| Total plate count   | ISO 4833   | m < 10.000 cfu/g                         | By the end of the production process  |
| Yeasts  | ISO 21527-1  | M ≤ 5.000 cfu/g                          | By the end of the production process  |
| Moulds  | ISO 21527-1  | M ≤ 5.000 cfu/g                          | By the end of the production process  |
| Norovirus GI i GII  | RT-PCR   | Below the limit of quantification        | Product on the market during its shelf life                                   |
| Ingredients, additives, allergens   | None   |  |   |
| GMO   | Product is not derivated from genetically modified organisms.  |  |   |
| Jonizacija (Ionization)   | The product has not undergone any ionizing radiation .   |  |   |
| Radioaktivnost (Radioactivity)  | On customer request Eur limit Cs134 i Cs137 = max 600Bq/kg (EC) 733/2008<br>Ser limit Cs134 i Cs137 = max1250Bq/kg Prav. 86/2011 |  |   |

| MARK OF EDITION  | DATE      | DONE BY     | APPROVED BY | PAGE/PAGES |
|------------------|-----------|-------------|-------------|------------|
| Previous edition | Jul, 2012 | M.Milaković | P.Petrović  | 3          |
| Edition: C       | Aug, 2017 | J.Banjanac  | P.Petrović  | 3          |



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|  |                                     |  |                         |  |                     |
|--|-------------------------------------|--|-------------------------|--|---------------------|
| <b>4.</b>  | <b>CHEMICAL FEATURES-PESTICIDES</b> |  |                         |  |                     |
| Pesticides residues confirm EC directive 396/2005, 149/2008 and any amendments therefore.<br>Pesticides residues level stands in Codex Alimentarius. |                                     |  |                         |  |                     |
| <b>5.</b>  | <b>TOTAL ALFATOXINS</b>             |  |                         |  |                     |
| B1+B2+G1+G2 < 15 ppb   |                                     |  |                         |  |                     |
| <b>6.</b>  | <b>MELANIN</b>                      |  |                         |  |                     |
| Melanin < 2.5 ppm  |                                     |  |                         |  |                     |
| <b>7.</b>  | <b>HEAVY METALS</b>                 |  |                         |  |                     |
| Lead(Pb) < 0.1   |                                     |  |                         |  |                     |
| Cadmium(Cd) < 0.2  |                                     |  |                         |  |                     |
| Arsenic(As) < 1  |                                     |  |                         |  |                     |
| Inorganic Arsenic(As) < 0.06   |                                     |  |                         |  |                     |
| Mercury(Hg) < 0.03   |                                     |  |                         |  |                     |
| <b>8.</b>  | <b>PACKAGING</b>                    |  |                         |  |                     |
| <b>No</b>  | <b>SORT</b>                         | <b>PACKAGING</b>   | <b>DIMENSIONS IN mm</b> | <b>Net WEIGHT</b>  | <b>Gross WEIGHT</b> |
| 1  | PET BOX                             | 12x300g  | 190x146x52              | 300g   | 342g                |
| 2  | TRANSPORT KARTON                    | K-190  | 385x285x195             | 3,6kg  | 4,5kg               |
| 3  | PALETTE                             |  | 1200x1000               | 396kg  | 499kg               |
| <b>Storage in cold store</b>   |                                     | Goods is stacked in 4 -6 ram pallets high. Goods may be held on the euro pallets if refrigerator has enough space or has racks for storage<br>Storage temperature -18C   |                         |  |                     |
| <b>Storage in markets</b>  |                                     | Keep goods in freeze on – 18 c   |                         |  |                     |
| <b>Storage at consumers</b>  |                                     | Keep goods in freeze on – 18 c   |                         |  |                     |
| <b>Expiry date:</b>  |                                     | On keeping conditions on -18C. 24 months   |                         |  |                     |
| <b>Labeling (EC) N 834/2007</b>  |                                     | Each carton box labelled according to EU organic regulation (EC) N 834/2007 and 889/2008 and according to client's instruction.  |                         |  |                     |
| <b>Conditions of transportation and handling</b>   |                                     | <ul style="list-style-type: none"> <li>Truck, closed with a device for cooling .</li> <li>Transportation temperature -18C</li> <li>Time of transportation is not limited</li> <li>Without casting and rolling over</li> </ul>  |                         |  |                     |
| <b>Intended use:</b>   |                                     | For a wide range of users, the product is not intended for people allergic to berries  |                         |  |                     |
| <b>Information on the label according to the instructions of the customer</b>  |                                     | <ul style="list-style-type: none"> <li>Product name</li> <li>Net weight</li> <li>Countri of origine</li> <li>Expiry date</li> </ul>  |                         | <ul style="list-style-type: none"> <li>Storage conditions</li> <li>Lot number</li> <li>EAN code</li> </ul> |                     |
| <b>Instructions for use:</b>   |                                     | Before eating blackberries must be thawed and can be used without any prior preparation. Already defrost blackberry is not recommended to be frozen again. Before serving time and consuming it is not recommended for longer keep thawed product at temperatures above 20oC |                         |  |                     |
| <b>Special notes:</b>  |                                     | The product is not highly caloric so it does not cause weight gain to consumer. Recommended daily dose of 100 - 150 gr.  |                         |  |                     |



*Jelena Banjanac*

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Jelena Banjanac, Production manager