




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 MANGO DICES	
PRODUCT CODE:		116	
VARIETY:		Queen Victoria	
ORIGIN:			
2.		FEATURES	
O. No.	FEATURE	SIZE/ VALUE	
1	FRUIT SHAPE	HEALTHY, FULL, SEPARATED FRUIT DICES 10x10 mm	
2	FRUIT APPEARANCE	WITHOUT DEPIGMENTED AND FLATTENED FRUITS	
3	COLOUR	NATURAL, TYPICAL	
4	FLAVOUR	TIPIČAL FOR MANGO	
5	CALIBRAGE	10x10 mm	
6	BRIX	Min. 9%	
7	%OTHER IMPURITIES (wood, plastics, insects, glass soil)	WITHOUT	
3.		MICROBIOLOGICAL FEATURES	
<ul style="list-style-type: none"> 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 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 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 			
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 (1.1b)	Absence in 25g	Before food ceases to be under the direct control of the entity that produced
Escherichia coli	ISO 16649-1 (2.5.19)	Absence in 25g	By the end of the production process
E. coli 0157:H7	ISO 16649-1 (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 Ser limit Cs134 i Cs137 = max1250Bq/kg Prav. 86/2011		



SPECIFICATION

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

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

22.01.2019

Jelena Banjanac, Production manager

