



Product Specification
IQF Whole Boysenberries

Código: SPC- BOY-01
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Páginas: 1
Versión:1

Description

Prepared from fresh and healthy Boysenberries which have been selected, individually quick frozen, Calibrated; packed and kept in adequate temperature to preserve condition and Characteristics. Fresh fruit is harvested according to good agricultural practices (GAP) and processed under good manufacturing practices (GMP), in accordance with national standards, HACCP, and the requirements established by the destination market.

Grade Factor Limits

Color	% ²
Out of Color	6
Defects	% ²
Immature	5
Overripe	3
Misshapen	3
Clumps,Block. <3 units.	4
Physical Blemishes	3
Broken	<4
Moldy Fruit	0
Others	Count ³
Calyx (Widnt over 3mm)	1 unit
Insects	0 unit
Stalks	2 unit
Vegetal Material (Leaves,Stems)	4 unit
Foreing Veg. Material (grass,seeds)	0 unit
Foreing Materials	0 unit
1 Count percentage	
2 Porcentaje by weight (1 kg sample)	
3 Unit per 1 Kilo	

Variety

Boysenberry

Microbiology

RAM	< 50.000 CFU/g
Yeast & Molds	< 15.000 CFU/g
Total Coliform	< 100 CFU/g
E. coli	< 10 CFU/g
Staphylococcus spp	Negativo/25g
Salmonella	Negativo/25g
Lysteria M.	Ausencia

Chemical Physicist

Brix	10-12°
PH	3,4-4,0%
Caliber	% ²

Pestices and Heavy Metals

Allergens, heavy metals, and pesticides from according to the regulation of the destination market.

GMO

100% free of genetically modified DNA and free of proteins derived from genetically modified DNA.

Storage

Minus 0°F (-18°C)

Best Before

24 Month from production date.

Packaging

Primary packaging blue poly bag.
Secondary packaging Corrugated cardboard box.
Sealed with Blue tape.
Label according to customer specification.
Optional palletizing.

Packing

1x30 lbs or according specification.
Weight per Box.

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Last Update: Oct, 2019

Approved by: Juan Luis Correa S.