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|---|--|---------------------------|
|  | <b>QUALITY PRODUCT<br/>SPECIFICATIONS<br/>No 11.01.05.02</b> | Edition – 13              |
|   |  | Edition date – 08.09.2022 |

|                                 |   |
|---------------------------------|---|
| <b>Assortment Group:</b>        | <b>Fruits and vegetables, freeze-dried</b>  |
| <b>Subgroup:</b>                | <b>Freeze-dried fruit, loose</b>  |
| <b>Name of product:</b>         | <b>Freeze-dried raspberry - crumbled</b>  |
| <b>Purpose of the product :</b> | <i>For use as an ingredient in foodstuffs</i>   |
| <b>Ingredients :</b>            | <i>The freeze-dried crumbled raspberry<br/>Raw material country of origin – Poland (additional origins are possible)</i>                          |
| <b>GMO :</b>                    | <i>It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process</i> |

**A. Organoleptic evaluation before preparation:**

| No. | Attribute                  | Requirements  | Methods           |
|-----|----------------------------|---|-------------------|
| 1.  | Colour                     | <i>Red with pink and white tint, characteristic for raspberry fruit</i>                         | Instruction No 13 |
| 2.  | Appearance and consistency | <i>Don't sticking together under pressing, accepted not much amounts conglomerated granules</i> |                   |
| 3.  | Taste and flavour          | <i>Typical for raspberries, other taste and flavours not accepted</i>                           |                   |

**B. Organoleptic evaluation after preparation:**

*A method of preparing samples for the tests: 5 g sample pour 200 ml hot water, assessed after cooling to room temperature*

| No. | Attribute                          | Requirements  | Methods           |
|-----|------------------------------------|---|-------------------|
| 1.  | Appearance solution                | <i>Liquid with visible rehydrated particles of the raspberry fruits</i> | Instruction No 13 |
| 2.  | Colour of the rehydrated particles | <i>Typical for raspberries</i>  |                   |
| 3.  | Taste and flavour                  | <i>Typical for raspberries, other taste and flavours not accepted</i>   |                   |


**C. Physicochemical properties:**

| No.  | Attribute  | Requirements   | Methods                                  |
|------|--|--|--|
| 1.   | Loss on drying   | <i>Max. 5 % wt.</i>  | Instruction No 4                         |
| 2.   | Particles passing through a sieve 1 mm                             | <i>Max. 5 % wt.</i>  | Instruction No 10                        |
| 3.   | Content of double stick pieces                                     | <i>Max. 2 % wt.</i>  | Instruction No 10                        |
| 4.   | Admixture mineral impurities                                       | <i>Max. 0,1 % wt</i>   | Instruction No 6                         |
| 5.   | Admixture vegetable product impurities                             | <i>Max. 0,1 % wt</i>   | Instruction No 6                         |
| 6.   | Insects  | <i>Max. 7 pcs / 500 kg</i>                                     | Instruction No 6                         |
| 7.   | Admixture slightly burned particles                                | <i>Max. 1,5 % wt.</i>  | Instruction No 6                         |
| 8.   | Admixture highly burned particles                                  | <i>Impermissible</i>   | Instruction No 6                         |
| 9.   | The contents of aflatoxin:<br>• B1<br>• Suma: B1,B2,G1,G2          | <i>Max. 2.0 µg/kg<br/>Max. 4,0 µg/kg</i>                       | PN-EN ISO 16050:2011                     |
| 10.  | The content of heavy metals and pesticide residues in raw material |  | <b>The degree of concentration = 7,1</b> |
| 10A. | • The content of heavy metals<br>• lead Pb<br>• cadmium Cd         | <i>max. 0,10 mg/kg<br/>max. 0,04 mg/kg</i>                     | PN - EN ISO 11885                        |
| 10B. | Residues of plant protection products                              | The content is not higher than the current rules define the EU | GC/MS                                    |

*Note - The test for levels of contaminants dim. the item. 9 and 10 is carried out min. 1 time per year for 1 product assortment group*

**D. Microbiological properties:**

| No. | Name of microorganism         | Limit (cfu/g)                    | Methods          |
|-----|-------------------------------|----------------------------------|------------------|
| 1.  | Total number of microorganism | <i>Max. 5 x 10<sup>4</sup></i>   | PN-ISO 21527-1   |
| 2.  | Escherichia coli              | <i>Max. 1 x 10<sup>2</sup></i>   | PN-ISO 16649-2   |
| 3.  | Salmonella                    | <i>Absent in 25 g</i>            | PN-EN ISO 6579-1 |
| 4.  | Yeast                         | <i>Max. 1,0 x 10<sup>4</sup></i> | PN-ISO 21527-2   |
| 5.  | Moulds                        | <i>Max. 1,0 x 10<sup>4</sup></i> | PN-ISO 21527-2   |

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**E. Package:**

Double bags with blue polyethylene closed by the seal belt in a box (2 bags of a 5 kg).

**F. Storage conditions:**

- 1) Store in closed packages.
- 2) Max. Temperature **below 25°C**, relative humidity below **75 %**.

**G. Transport conditions:**

Closed, clean, dry, without other flavour truck; the driver has to have all actual, necessary documents refer to the permission to use this truck on public roads, together with Health Book – Certificate, Sanitary Book – Certificate and the decision, that this truck can be used for transport of food products.

**H. Best before:**

In original packages 18 months from production date.

**I. Nutrition Facts Table:**

Nutritional value in 100 g:

- Energy value: 1054 kJ / 252 kcal
- Fat: 2,1 g
  - of which saturates: 0,0 g
- Carbohydrate: 33,2 g
  - of which sugars: 33,2 g
- Dietary Fiber: 32,3 g
- Protein: 9,0 g
- Salt: 0,00 g

**Allergens:** -When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policies will apply.

| Component  | Manufacturer |                             |                 | Nuts in Bulk<br>( Applies when bought in small quantities that need re-packaging ) |                             |                 |
|--|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
|  | In Product   | Processed in Same Equipment | Handled on Site | In Product   | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof                       | NO           | NO                          | NO              | NO   | NO                          | YES             |
| EGGS or its derivatives  | NO           | NO                          | NO              | NO   | NO                          | NO              |
| FISH or its derivatives  | NO           | NO                          | NO              | NO   | NO                          | NO              |
| CRUSTACEANS / SHELLFISH  | NO           | NO                          | NO              | NO   | NO                          | NO              |
| MOLLUSCS   | NO           | NO                          | NO              | NO   | NO                          | NO              |
| PEANUTS or derivatives   | NO           | NO                          | NO              | NO   | NO                          | YES             |
| SOYA BEANS or derivatives  | NO           | NO                          | NO              | NO   | NO                          | YES             |
| MILK (LACTOSE) or its derivatives                                    | NO           | NO                          | NO              | NO   | NO                          | YES             |
| NUTS , tree nuts:  | NO           | NO                          | NO              | NO   | NO                          | YES             |
| CELERY, including celeriac and its derivatives                       | NO           | NO                          | NO              | NO   | NO                          | YES             |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO           | NO                          | NO              | NO   | NO                          | YES             |
| SESAME SEEDS or derivatives  | NO           | NO                          | NO              | NO   | NO                          | YES             |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm              | NO           | NO                          | NO              | NO   | NO                          | YES             |
| LUPIN seeds or derivatives   | NO           | NO                          | NO              | NO   | NO                          | NO              |

The information contained in this specification are based on data and knowledge of our suppliers and the provisions of applicable law. The user should examine the suitability prior to use and permissible use of the product in the planned application.

**The document does not require a signature, is a translation of the Polish version.**