

IQF Whole Strawberry Specification (VLM – US FDA)

Specification Creation Date: 17-Nov-2023 Specification Revision Date: 17-Nov-2023

1- Product Description:

<u>U.S. Grade A or U.S. Fancy</u> is the quality of frozen strawberries that possess similar varietal characteristics; that possess a good flavor; that possess a good color; that are practically free from defects; that possess a good character; that score not less than 90 points when scored in accordance with the scoring system outlined in United States Standards For Grades Of Frozen Strawberries February 1. 1958.

2- Physical / Chemical Aspects:

Parameter	Tole	Tolerance of defects (Max.) in a sample of 907 g				
	% (W/W)	Number	Cm ²	Score		
Completely colored		85%		36 - 40		
Partially uncolored		5%		30 - 40		
Sand – pit – stone fragment		None				
Harmless extraneous material and Leaves			1			
Stem		2 Less Than		36 - 40		
		1.27 cm		36 - 40		
Short Stem		16				
Damaged Strawberry	5%					
Mushy and Partial strawberry	10%			18 - 20		

Other Parameters	Tolerance				
Size	Un calibrated Strawberries				
Brix (Average)	6.0				
Flavor/Odor	Typical of strawberries, no objectionable flavor or odor				
Foreign Material	The product must be absent of organic bodies and foreign materials such as insects, metal, glass, wood, hair, and feathers				

3- Contaminants Aspects:

Comply with FDA Regulations Pesticides **Heavy Metals** Comply with FDA Regulations

4- Microbiology Aspects:

Accepted Tolerance* Microbiological Parameter TPC (total plate count) Maximum 100,000 cfu/g Coliforms Maximum 100 cfu/g

Escherichia coli < 10 cfu/g Listeria monocytogenes Absent / 25g Salmonella Absent / 25g

Hepatitis-A** Absent / 25g (Minimum once per year) Norovirus** Absent / 25g (Minimum once per year)

E- coli O 157 Absent / 25g Yeast 5000 cfu/gm Mold 5000 cfu/gm Staphylococcus aureus <10 cfu/g

5- Metal Detection Limits

Bulk (Cartons / Bags) more than 2.5 Kg Bags less than 2.5 Kg Item **Ferrous** 4.0 mm 2.5 mm

Non Ferrous 4.0 mm 3.0 mm Stainless Steel 5.5 mm 4.0 mm





6- Allergens and Intolerance:

Allergen	Present in the end product		Present in factory	
	Yes	No	Yes	No
Cereals containing gluten (wheat, rye, barley, oats, buckwheat, kamut or ist variety)/ derived*		x		x
crustaceans/ derived		x		х
Eggs/ derived		х		х
Fish/ derived		x		х
Peanuts/ derived		x		х
Soybeans		х		х
Milk and derived		х		х
Nuts (almons, hazelnuts, walnuts, pecans, Brazil nuts, pistachis, macadamia nuts, Australian nuts) and derived.		х		х
Celery		x		х
Mustards		х		х
Lupin and produc based in lupins		х		х
Molluscs and product based in molluscs		х		х
Sesame		х		х
Sulfur dioxie (>10 ppm)		х		х

7- Non-GMOs statement:

Supplier declare that he do not modification in his products: packed, stored and sold.

No ingredients have GMO.

Technology or process are not produced by Gentechnology.

The product is comply with current law of non-GMOs 1829/2003 and 1830/2003.

8- Storage

To be Stored at-18°C or below. When the product is thawed do not refreeze it. Temperature Storage Must be stored in clean, Hygienic environment.

9- Packaging:

- * Carton boxes with inner blue PE bag.
- * Carton boxes only closed with tape.
- * Carton boxes & inner blue PE bags are food safe.

* Carton Net weight: 13.6 kg

Customer Approval

Name: Ahmed Fayed Signature & Stamp Position: Quality Assurance Manger.....

Date: 17-11-2023





......