



I.Q.F Dark Sweet Cherries Needle Pitted Specifications

Product Name/Variety			
Product name:	I.Q.F. Dark Sweet Cherries		
Frozen state:	I.Q.F.		
Variety:	TRAGANA.		
Origin:	GREECE-HELLAS: Region of Macedonia.		
Organoleptic Characteristics			
Colour:	Black - Dark Red.		
Flavour:	Characteristic of the fresh fruit.		
Taste:	Characteristic of the fresh fruit.		
Texture:	Characteristic of the fresh fruit.		
Product Ingredients:	Dark Sweet Cherries “Tragana” variety.		
Chemical Content/100 g (fresh fruit)			
Water:	75.5%		
Energy:	89 kcal (372 KJ)		
Proteins:	1.2 g / 2% DV		
Carbohydrates:	22.4 g / 7% DV		
Dietary fiber:	2.1 g / 8% DV		
Lipids:	0.1 g		
Vitamin A:	189 IU / 4% DV		
Vitamin C:	1.0 mg / 2% DV		
Analytical Characteristics			
Brix:	18 (± 2)	Refractometer at 20°C	
pH:	4.0 (± 0.2)	pH meter	
Total acidity:	0.4 – 0.6 %	% w/w as anhydrous citric acid	
Aflatoxines-Heavy Metals Residues:	Within the limits of Regulation (EC) 1881/2006		
Pesticide residues:	Within the limits of Regulation (EC) 149/2008		
Microbiological Characteristics			
Total viable counts:	Target:< 50,000/g	Limit:< 100,000/g	ISO 4833-1: 2013*
Moulds – yeasts:	Target:< 5,000/g	Limit: < 10,000/g	ISO 21527-1:2008*
Coliforms:	Target:< 10/g	Limit:< 100/g	ISO 21527-1:2008*
E.Coli:	< 10/g	Limit: Absent	ISO 16649-2:2001*
S. aureus :	Absent	Limit: Absent	ISO 6888-Amd.2:2018
Salmonella/25 g:	Absent	Limit: Absent	AFNOR BKR 23/07-10/11*
Listeria monocytogenes/25 g:	Absent	Limit: Absent	ISO 11290-1:1996/Amd1:2004*



I.Q.F Dark Sweet Cherries Needle Pitted Specifications

Physical Characteristics: On average throughout each load	
Size:	>16mm
Nemathods/Insects/ Foliage:	0/10 kg
Subsequent Description: On average throughout each load	
Foreign materials:	0/10 kg
Mechanical damage:	Max 7%, provided max 3% seriously damaged
Major defects:	Max 3%
Oxidized/brown:	Max 2%
Stalks:	Max 1 stalk/10 kg
Stones:	Max 1 stone/10kgs on average throughout the load
Stone fragments:	Max 1 pc/20 kg.
Units of fruit/ kg	Average 200 pcs.
Red:	Max 6 % w/w
Packaging/Storage/Transportation	
Packaging materials:	According to the principles of Regulation (EC) 10/2011 on plastic materials and articles intended to come into contact with food
Packaging:	1x12 kg (1x26.46 lb) blue PET plastic in carton Cartons are printed with non-toxic ink, without metal
Metal detection:	All the products pass through metal detection process.
Labelling:	BAR Coding Labelling System (EAN) available.
Storage temperature:	- 18°C (0°F)
Transportation temperature:	- 18°C (0°F)
General Description	
Foreign material:	Any foreign material to fruit such as sand, insects or wood, plastic or metal pieces.
E.V.M.:	Plant part such as stalk, foliage, fragments.
Damaged fruits:	Fragmentation, total fragmentation, spots.



I.Q.F Dark Sweet Cherries Needle Pitted Specifications

Allergens Declaration									
Allergens included in EU Directive 89/2003	Deliberate presence			Cross Contamination Risk					
	YES	NO	If presence, specify the quantity in % (weight / weight)	In our factory		In our suppliers		Presence of traces	
				YES	NO	YES	NO	YES	NO
Egg/Egg products		X			X		X		X
Milk/Milk products		X			X		X		X
Peanut/Peanut based products		X			X		X		X
Seafood/Seafood based products		X			X		X		X
Fish/Fish products		X			X		X		X
Seeds(Cotton seed, Poppy seed, Sesame seed, Sunflower seed.)		X			X		X		X
Sulfites		X			X		X		X
Nuts and Trees Nuts		X			X		X		X
Wheat		X			X		X		X
Oats, Barley		X			X		X		X
Gluten		X			X		X		X
Mustard		X			X		X		X
Celery		X			X		X		X
Soybean		X			X		X		X
Lupine		X			X		X		X
GMO Declaration									
Frumenta S.A. responsibly declares that none of the products that we provide to our customers are produced from ingredients that are derived from Genetically Modified Organisms (G.M.O.).									
Product Suitability Declaration									
Frumenta S.A. responsibly declares and confirms that the product of I.Q.F. Cherries is suitable for consumption from all the ages and all the categories of consumers.									

Reviewed at: 07/19/2021

FRUMENTA S.A.
VAT: 0145576
THESSALONIKI
VAT: 2600366270

E-ΛΔ04-03/B