
PRODUCT SPECIFICATION NO. JMK10-1-PL-B-KT10

Name of product: **IQF Apple 10x10mm class 1**

Product description: produced from healthy fruits, ripe, mechanically peeled and hollow out, protected against the oxidization (citric acid), wash, cut into dices, frozen IQF, sieved or not sieved, sorted. Whole batch checked on metal contents.



Country of origin: Poland / variety Idared, Ligol, Jonagold

Sensory characteristics:

Appearance: loose dices 10x10mm
- sieved: min. 70% dices 10x10mm including max. 10% crumbled,
- not sieved – not specified

Color: typical for apple
Smell: typical for apple
Taste: typical for apple
Consistency: hard

Chemical values:

Extract: min. 7,0°Brix
pH value: 2,4- 3,0

Declaration:

Pesticides: according to present EC Legislation
Heavy metals: according to present EC Legislation
GMO: product free from GMO
Allergens: product free from allergens
Ionization: no
Additives: product contains antioxidants

Microbiological values:

Total plate count: 10^5 cfu/g
Staphylococcus aureus: 10^2 cfu/g
Listeria: absent/25g
E. coli: 10^2 cfu/g
Salmonella: absent/25g

Nutritional values (per 100g):

Energy:	187 kJ / 45 kcal
Protein:	0,2 g
Total fat:	0,1g
- saturated fat acids:	< 0,1g
Total carbohydrate:	9,4 g
Sodium:	2,3 mg

Physical characteristics:**Sample – 1kg**

Stems remnants:	1 piece / 50kg
Stones and stones fragments:	1 piece / 20kg
Core remnants:	4 pcs
Skin remnants:	6 pcs
Oxidized:	7%
Morbid changes:	0,5%
Solid clumps:	5%
Mineral impurities:	0,03%
Size:	
- for sieved:	min. 70% dices 10x10mm including crumbled <4 mm max. 10%
- for not sieved –	not specified

Packaging, Transport, Storage:

Packaging:	10 kg carton with PE-inliner or 25 kg paper bags or other agreed
Label:	according to EU regulations
Transport:	delivery with a frigo truck with incoming temperatures of -18°C or lower
Storage:	dry and deep-frozen at -18°C or lower
Shelf life:	2 years from production date

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Worked out by	Approved by	Date