SUNNY FRUIT - ORGANIC INFUSED DRIED STRAWBERRY SPECIFICATION

1. PRODUCT DESCRIPTION

Turkish organic strawberries are harvested, dehulled and infused. Then organic strawberries are dried in industrial high tech ovens until desired moisture level. Organic Dried strawberries are hand selected, coated with organic rice flour, packed into carton boxes and metal detected.

1.1. Ingredients

Organic Infused Dried Strawberries , (organic strawberries (67%),organic apple juice concentrate (31%), ascorbic acid (1%), organic rice flour (<1%)).

1.2. Allergen information: No known allergen included.

2. SPECIFICATIONS

2.1. Organoleptical Requirements

2.1.1. Colour : Typical uniform colour of the variety.

2.1.2. Flavour : Characteristic of strawberry treated with apple juice concentrate and free from foreign odours.

2.1.3. Texture : Firm in texture, not too soft, not too hard.

2.2. Physical Requirements

2.2.1. Appearance : Whole and sound fruits, homogeneous.

2.2.2. Size : 200-400 pcs/kg

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2.2.3. Defects :

	Max
Foreign materials like glass, wood, metal, plastic, etc.	%0.0
EVM like leaf, straw, etc.	3pc/10kg
Damaged Fruits	%10.0
Mouldy	%0.0
Spotted	%2.0

** Max value is the individually allowable max value in a sample basis.

2.3. Chemical Requirements

2.3.1. Moisture	18.0	%	max.	DFA method
2.3.2. Water activity	0.65	aw	max.	Aqualab aw - meter

2.3.3. Pesticide & Heavy Metal All deliveries conform in every respect to relevant EEC legislation and the applicable provisions of the country in which the raw material is used. No genetically modified or irradiated material is used.

2.4. Microbiological Requirements

		Method
Total Viable Count, cfu/g	< 10.000	ISO 4833
Yeast & Mold, cfu/g	< 3.000	BAM, ISO21527-2
Coliform, cfu/g	< 10	ISO 4832
E.coli, cfu/g	< 10	ISO7251, ISO 16649-2
Salmonella*	negative/ 25g	ISO6579-1
Listeria monocytogenes*	negative/ 25g	ISO11290-1

* Twice a year from randomly choosen batches for verification purpose.

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2.5. Nutritional Information

for EU

Per edible 100 g	Unit	Values
Energy	kcal	318,1
	kJ	1350,3
Fat	g	0,5
of which saturates	g	0,0
Carbohydrate	g	75,4
of which sugars	g	67,20
Fibre	g	1,87
Protein	g	2,2
Salt	g	0,0

for USA and Canada

Per edible 100 g	Unit	Values
Calories	kcal	323,0
Total Fat	g	0,5
Saturated Fat	g	0,0
Trans Fat	g	0,0
Cholesterol	mg	0,0
Sodium	mg	7,87
Total Carbohydrate	g	77,3
Dietary Fiber	g	1,87
Total Sugars	g	67,20
Includes added sugar	g	42,0
Protein	g	2,20
Vit.D	mcg	0,0
Calcium	mg	236,50
Iron	mg	1,27
Potassium	mg	631,60

-nutrition values are taken from analysis results of year 2020.

3. PACKAGING

Strawberries are packed into food grade high barrier PE bag and then put into carton boxes. Cartons are made of recyclable material. Cartons are clearly marked according to regulations.

Portion Pack in display carton box

12x20g portion pack in display tray

6x240g(12x20g) display trays in master carton case

Portion Pack in doypack

Option 1 – 6x100gr (5x20gr portion packs) in a master case

Option 2 – 12x100gr (5x20gr portion packs) in a master case

Option 3 – 18x100gr (5x20gr portion packs) in a master case

Option 4 – 18x100gr (5x20gr portion packs) in a master case (3 inner boxes of 6 units each)

MATERIAL	*Pack Size*	*Case Weight*
PE	18x(5x20g)	1,8 kg
	12x(5x20g)	1,2 kg
	6x(5x20g)	0,6 kg

4. STORAGE & FUMIGATION

Organic strawberry are stored under clean, dry and well ventilated conditions <18°C (recommended temperature is between +5 and +10°C), sheltered from the sun. Shelf life is 12 months in original unopened packaging under recommended storage conditions. No fumigation is applied.