	<p style="text-align: center;"> <b>PRODUCT SPECIFICATION</b>  <b>PRODUCT CODE: 10000504</b>  <b>PRODUCT NAME: BLUEBERRIES</b>  <b>BOSBESSEN</b> </p>	<p style="text-align: center;">SP-QA-504.1G</p>
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### 1. PRODUCT DESCRIPTION

<b>Name</b>	<b>Blueberries frozen IQF</b>
<b>Internal product code</b>	BOSBESSEN artnr. 0504
<b>Declaration</b>	Blueberries
<b>Origin</b>	Poland


### 2. INGREDIENTS

Name	Type	Origin	Latin name	%
Blueberries	ingredient	PL	Vaccinium corymbosum	100

Origins may change depending on harvests/stocks

### 3. ORGANOLEPTIC FEATURES

Attribute	Definition
Color	Uniform fresh, typical for Bilberries
Smell	Fresh, typical for Bilberries
Taste	Fresh, typical for Bilberries
Texture	Uniform, skin is not hard

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#### 4. MICROBIOLOGICAL STANDARDS

Cf. microbiological specification L-QA-84

#### 5. AVERAGE NUTRITIONAL VALUES


	Per 100g	Unit
<b>Energy</b>	189	Kj
<b>Energy</b>	45	Kcal
<b>Fats</b>	0.2	g
<b>of which saturated</b>	0.02	g
<b>carbohydrates</b>	9.1	g
<b>of which sugars</b>	9.1	g
<b>fibre</b>	1.5	g
<b>proteins</b>	0.9	g
<b>salt</b>	0.01	g

Source: literature (Nubel et al.) and calculation

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## 6. ALLERGEN DECLARATION

<b>Allergens according to EC1169/2011 and changes</b>	<b>Contains (+) / does not contain (-)</b>
<b>Gluten-containing cereals such as wheat, rye, barley, oats, spelt and kamut and products based on gluten-based cereals</b>	-
<b>Crustaceans and products based on crustaceans</b>	-
<b>Eggs and egg-based products</b>	-
<b>Fish and fish-based products</b>	-
<b>Groundnuts and groundnut products</b>	-
<b>Soy and soy-based products</b>	-
<b>Milk and milk-based products (including lactose)</b>	-
<b>Nuts (almonds, walnuts, cashew, pecan,para, pistachio, macadamia)andnut-based products</b>	-
<b>Celery and celery-based products</b>	-
<b>Mustard and mustard-based products</b>	-
<b>Sesame seeds and products based on sesame seeds</b>	-
<b>Sulphur dioxide and sulphites (&gt; 10 ppm)</b>	-
<b>Lupin and lupin-based products</b>	-
<b>Molluscs and mollusc-based products</b>	-

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## 7. CONTAMINANTS

<b>Pesticides</b>	In accordance with EC 396/2005 and amendments
<b>Heavy metals, nitrates and mycotoxins</b>	In accordance with UE 2023/915 and amendments
<b>GMO</b>	Free from GMO based on EC 1829/2003 and EC 1830/2003 and their amendments
<b>Ionization</b>	Not subject to ionization
<b>Irradiation</b>	Not irradiated

## 8. SHELF LIFE

<b>Frozen (-18°C or lower)</b>	<b>30 months</b>
<b>After defrosting (*)</b>	Maximum 24h in the refrigerator (max 7°C)

(\*) do not refreeze thawed product


## 9. COOKING INSTRUCTIONS

Cook or fry the frozen vegetables just like fresh vegetables. Season to your own taste. For details: see further instructions on the package.

## 10. TRACEABILITY

Structure batch code:L1236B1

<b>L</b>	<b>batch</b>
<b>1</b>	Year (0 = 2020, 1 = 2021, ...)
<b>236</b>	Day 236 of the year (August 24)
<b>B1</b>	Internal control marks

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## 11. PHYSICAL CHARACTERISTICS


Standards	Tolerances
Spots	Max. 3 pieces per kg
Broken pieces	Max. 5 % per kg
United pieces	Max. 1,5 % per kg
Colour faults (red)	Max. 1 % per kg
Colour faults (green)	Max. 0,1 % per kg
Dry pieces	Max. 2 % per kg
Foreign vegetable matter	Max. 8 pieces per kg
Foreign non-vegetable matter	Absence

## 12. CHEMICAL CHARACYERISTICS

<b>Blanching</b>	No
<b>Peroxydase</b>	Positive

## 13. TECHNOLOGY

<b>Metal detector</b>
∅ 2,5 mm ferro
∅ 3 mm non-ferro

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Ø 3,5 mm inox

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#### 14. CONTACT INFORMATION

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