

PRODUCT SPECIFICATION

Organic Strawberry Freeze Dried Slices 5 mm P10021010402

I. Product information

Product description Freeze Dried Strawberry (Fragaria × ananassa) Slices

The product is produced by Freeze Drying of Organic IQF Strawberry (Fragaria × ananassa) whole or cut to a desired

size with none additives.

Status: Organic

Product name Organic Strawberry Freeze Dried Slices 5 mm

Latin name Fragaria × ananassa

Part of the plant Fruit
Tariff code: 0813.4095

II. Organolepitc description

Color typical of strawberry

Odor typical of strawberry without foreign smells
Taste typical of strawberry without foreign flavors

III. Physical - Chemical Quality

Loss on drying, below 5%

Screening Slices size 5 mm +/-2mm; max. 10% powder, measured before transport.

Colorants None Additives None

Nanoparticles The product is free from nanoparticles.

Subject Limit Parameters Method

Pesticides Not detected at < 0,01 mg/kg GC-MSMS/LC-MSMS PN-EN 15662:2018-06

 Pb - Lead
 < 0,10 mg/kg</td>
 PN-EN 13804/5:2013PN-EN 15763:2010

 Cd - Cadmium
 < 0,03 mg/kg</td>
 PN-EN 13804/5:2013PN-EN 15763:2010

Aflotoxins B1+B2+G1+G2 < 4,00 µg/kg ISO 16050:2003 Afltoxin B1 < 2,00 µg/kg ISO 16050:2003

Analysis values are performed on unprocessed raw material. When analysis are done on final product it has to be recalculated based on processing ratio. The exact ratio to each batch available upon request.

 $\mbox{\ensuremath{^{+}}}$ in-house method, description available on request, results in accoradnce with ISO

IV. Microbiology

Limit Unit Method Subject Total aerobic microbial count < 100 000 cfu/g ISO 4833-1:2013-12 Total yeast/mould count < 5 000 cfu/g ISO 21527-1/2:2009 Salmonella Absent in 25g ISO 6579-1:2017-04 Entero-bacteriacae < 100 cfu/g ISO 21528-2:2017-08

E coli: Absent in 1 g ISO 16649-2

V. Extraction Solvent Statement

Not applicable

VI. Processing Ratio Statement / Solubility

Procesing ratio expressed as raw material used per kg of final product: 12 : 1 Solubility: n/a

VII. Compliance to Food Regulations

Hereby, we atest that the product is in conformity with the European Union Food Regulations:

Organic regulation

YES

REG(EU) 2018/848 with amendments

Ionization regulation

YES

DIRECTIVE 1999/2/EC with amendments

GMO regulation YES REG(EC) 1829/2003 and 1830/2003 with amendments Pesticides regulation YES REG(EC) 396/2005 and 839/2008 with amendments

Contaminants regulation YES REG(EC) 1881/2006 with amendments

Extraction solvents regulation YES DIRECTIVE 2009/32/EC with amendments

Additives regulation YES REG(EC) 1333/2008 with amendments

Baby food NO REG(EU) 609/2013 with amendments and REG(EC) 125/2006

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MLB Biotrade Sp. z o.o. email: office@mlb-biotrade.com
4 Serbska St phone: +48 696 218 676
61-696 Poznan, Poland web: www.mlb-biotrade.com





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VIII. Nutritional information

Energy (kcal/kJ) 301 1 277 Fat (g) 3 1 of which saturated fatty acids (g) 0,2 Carbohydrate (g) 50,6 of which sugars (g) 41,5 Protein (g) 7,2 Salt (g) 0,0 Fiber (g) 20,7

Mean values per 100g product by analysis or calculation, the values may differ depending on the batch. Please note the energy values are including the dietary fiber.

IX. Ingredients list

Content: Organic Strawberry Freeze Dried Slices 100%

X. Storage and Packaging Information

Unit net weight 8 kg Unit gross weight 9 kg
Pallet net weight 120 kg Pallet gross weight 153 kg

Packing dimensions Unit size: L80xW40xH40 (cm)

Full pallet size: L120xW80xH215 (cm)
Shelf life-time 24 months (in original packaging)

Storage conditions Keep in temperature 0-25°C, store in dry, dark and cool place, protect from moisture.

Packaging informations Packaging materials and materials getting in contact with the product are in accordance with EC REG

10/2011 and EC REG 1935/2004 with amendments.

External Packaging Carton Box, 5 layer, 390x390x800mm
Internal Packaging Bag PA/PE 900x1200x85 BLUE M, 85 microns

Labelling Each pack will have a printed label with the following information:

EU organic logo + « agriculture UE / non UE » (if applicable), Product Description, Lot Number, Raw material origin, Net Weight, Production and Best Before Date, Producer name and address.

XI. Non-Dangerous Product Statement

The above mentioned substance or preparation does not meet the criteria for classification as dangerous in accordance with EU regulation (EC) No1272/2008 and its modifications, therefore is not subject to the obligation to provide a Material Safety Data Sheet according to EU regulation (EC) No 1907/2006 and its modifications.

XII. Contamination statement

Product free from contamination, burnt fruits, forming bodies, free from pests and insects as far as they can be removed by sieving, visual inspection on the tape, metal detecting with sensitivity of 1,5 mm for Fe, 1,5 mm for non-Fe and 2 mm for SS.

XIII. Allergens*

Hereby, we atest that to the best of our knowledge the product, in accordance with the REG(EC) 1169/2011 with amendments, is free from the below mentioned food allergens:

Cereals containing gluten or products thereof
Crustaceans and products thereof
Eggs and products thereof
Eggs and products thereof
Sesame seeds and products thereof

Fish and products thereof Sulphur dioxide and sulphites at concentrations

Peanuts and products thereof of more than 10mg/kg as SO2
Soybeans and products thereof Lupin and products thereof
Milk and products thereof Molluscs and products thereof

Nuts and products thereof *information about potential cross contamination available on request.

XIV. Vegan Statement

Hereby, we certify that the product does not contain meat or other animal products so it is suitable for vegans and vegetarians.

XV. Kosher Statement

Hereby, we certify that the product is in complience with kosher requirements.

XVI. GMO Free Statement

Hereby, we certify that according to the regulation 2001/18/EC, 1829/2003/EC and 1830/2003/EC the product does not contain added deliberately GMO.

Document generated from the automated system valid with no signature, accepted by the QC officer.

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