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, PRODUCT SPECIFICATION for Freeze Dried Sour Cherry Pieces, 0-5mm

Product Description:

Freeze-dried sour cherry pieces, 0-5 mm, are made of 100 % ripe, fresh frozen, aromatic sour cherries. By means of the gentle freeze-drying technology the natural character of the fruit as well as the typical taste, colour, structure and nutritional and physiological values are maintained, without adding any preservatives or colours. The product is metal detected (Fe: 0,8 mm, Non-Fe: 1,2 mm, Stainless: 1,6 mm, Al.: 1,0mm) and is manual sorted to avoid foreign bodies.

The freeze drying process uses reduced pressure and very low temperatures so the natural colour and flavour is maintained and nutritional values remain close to those of fresh fruit.

Ingredients:

Sour cherries (origin: Poland, Serbia, Turkey, Bulgaria, China, Hungary, Macedonia) – Additional origins are possible –

Single Fruit Equivalent:

Ca. 6-7 kg fresh sour cherries per kg freeze-dried sour cherries Sensory:

Color	dark-red
Aroma	typical for sour cherry, free from off-flavors characteristic for
Taste	sour cherry, free from foreign taste free-flowing pieces to little
Texture	agglomerates
Foreign Materials:	

Foreign materials	None (Target) Limits below
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Glass	Absent
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Metal	Absent > Fe: 0,8 mm; Non-Fe: 1,2 mm; Stainless: 1,6 mm, Al.: 1,0mm
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Plastic	Absent
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Extraneous plant material	Max. 10 pieces per 10 kg
Cherry stones or fragments	Target zero, max. 5 pieces/kg

Traces of cherry stones can exist. Is recommended that this should be clearly indicated on the final package for the end customers.

MICROBIOLOGICAL VALUES


Total plate count	<50.000/g	Coliformes	<10/g
Yeasts	<1.000/g	E.coli	<10/g
Moulds	<1.000/g	Salmonella	neg./25 g

When starting with the processing of raw materials from the new harvest, the yeast count may be around 10,000 /g. Due to the low pH of the product, this count will be reduced within 4-8 weeks to the maximum number according to the specifications.

PHYSICAL AND ANALYTICAL VALUES (per 100 g)*

Parameter	Limit	Method
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Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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Moisture	<5%	Sartorius MA 35, 64°C
Size >5 mm	Max. 10%	Retsch Sieve tower, 1 Min, Amplitude 1
Nutritional value	ca. 1481 kJ/ 351 Kcal	
Available carbohydrates	63,1 g	
Thereof sugar	63,1 g	
Protein	5,7 g	
Fat	3,2 g	
Saturated fat	0,7 g	
Total dietary fibre	6,6 g	
Sodium	0,01 g	
Salt	0,03 g	
Minerals	3,2 g	
Org. Acids	11,5 g	

The actual caloric value and nutritional content may deviate from the declared values due to natural and production-related or processing-related fluctuations (acc. to Regulation (EU) 1169/2011 Art. 31).

Shelf-Life/ Storage:

1 ½ years at cool and dry storage (max. 15°C, max. 65% relative humidity) in original packaging. The storage temperature should not be exceeded because sour cherries respond thermoplastic! clumps possible!

Packaging:

Sealed blue bag inner, cardboard outer. Laminate foil pouch. Sachet.

GMO:

Sour cherry is neither wholly nor partly manufactured from genetically modified organisms.

Sour cherry does not contain any ingredients, including foodstuff, additives, primary products, raw material, processing aids or any other substances which are wholly or partly manufactured from genetically modified organisms.


No primary products / basic material / raw material used for any of the ingredients in sour cherries are wholly or partly manufactured from genetically modified organisms.

Sour cherry or any of its ingredients does not contain DNA or protein from genetic modification.

Sour cherry or any of its ingredients is according to Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22.09.2003 on genetically modified food and feed and to Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC and has therefore not to be labeled GMO.

Allergen Declaration:

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Sour cherry does not contain allergens or ingredients with allergen potential according EU regulation 2011/1169 and ALBA List.

Legal Status:

The product and the packaging comply with the currently applicable food law regulations of European Union. We recommend that our customers check the provided labelling information for compliance with local legislation in order to ensure proper labelling of the product.

Foreign Materials:

The products processed by Honeyberry International LLP do not contain foreign materials, which can be removed by means of process of technology. Our processing lines are equipped with magnets, metal detectors (see detection limits), partial sieves and manual sorting. Despite careful sorting, the 100% absence of natural or harvesting foreign bodies, cannot always be guaranteed. Our raw material suppliers are all subject to a strict HACCP concept to keep foreign bodies to a minimum.

Irradiation:

The product has not been subjected to ionising radiation.

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