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PRODUCT SPECIFICATION for Freeze Dried Strawberry Whole, 15-25mm

Product Description

Freeze-dried strawberries whole, 15-25 mm, are made of 100 % ripe, fresh frozen, aromatic strawberries. 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: 1,0 mm) and is manual or laser sorted to avoid foreign bodies.

Ingredients

Strawberry (origin: Poland, Egypt, Spain, Turkey, China, Morocco, Peru)

-Additional origins possible-

Single-fruit equivalent Ca. 10 kg fresh strawberries per kg freeze-dried strawberries

Sensory

Colour	Red, partially possible bright spots (depending on variety)
Aroma	Typical for strawberries, free from off-flavours
Taste	Characteristics for strawberries, free from foreign objects.
Texture	Free-flowing

Foreign Material

Foreign Material	None (target)
Glass	Absent
Metal	Absent
Plastic	Absent > Fe0.8mm; Non-Fe 1.2mm; Stainless 1.6mm; Al1.0mm
Extraneous plant material	Max 10 pieces per 10kg

Microbiological Values


Total Plate Count	<50.000/g	Coliforms	<10/g
Yeasts	<1.000/g	E.coli	<10/g**
Moulds	<1.000/g*	Salmonella	neg/25g**

*When starting with the processing of raw material from the new harvest, the yeast count may be around 10,000/g.

Due to the low PH of product, this count will be reduced within 4-8 weeks to the maximum number according to specifications.

**Monitoring once per year from raw material

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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Physical and Analytical Values per 100g

Parameter	Value	Method
Moisture	<5%	Sartorius MA 35, 65°C
Fines Content <1mm	Max 10%	Sieve Tower, 1 minute, Amplitude 1 (not with a ruler)
<14mm	Max 10%	
<25mm	Max 10%	
Nutritional Values	Ca. 1386kj / 323Kcal	Essentially based on Souci SW, Fachmann W, Kraut H. Food Composition and Nutrition Tables 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
Available Carbohydrates	50.9	
Thereof Sugars	49.97g	
Protein	7.6g	
Total Fat	3.7g	
Saturated Fat	0.3g	
Total Dietary Fibre	15.1g	
Sodium	0.01g	
Salt	0.03g	
Minerals	4.6g	
Organic Acids	9.7g	

Shelf Life / Storage

1 ½ years at cool and dry storage (max. 20°C, max. 65% relative humidity) in original sealed packaging.

Packaging

8 kg net in a carton with polybag.

GMO

Strawberry is neither wholly nor partly manufactured from genetically modified organisms.


Strawberry 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 strawberries are wholly or partly manufactured from genetically modified organisms.

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

Strawberry 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 1831/2003 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.

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Allergens

Strawberry 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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