



**PRODUCT
SPECIFICATION
Nr. 052/02**

Version: 02

Edition date: 20/10/2025

SUBGROUP:	Freeze-dried fruit, loose
NAME OF THE PRODUCT:	Freeze-dried raspberry pieces 1-5 mm
PURPOSE OF THE PRODUCT:	For use as an ingredient in foodstuffs
INGREDIENTS:	Freeze-dried raspberry (100% <i>Rubus idaeus</i>)
ORIGINE:	Serbia, Poland
ALLERGENS:	It does not contain allergenic ingredients identified in the current EU legislation. Cross contamination during production does not occur.
GMO:	It does not contain genetically modified raw materials and has not been subjected to genetic modification during the manufacturing process
CERTIFICATION:	IFS (GFSI compliant), Kosher
IRRADIATION:	In compliance with EU directive 2013/59
PESTICIDES-HEAVY METALS:	In compliance with current EU legislation

A. Organoleptic evaluation

No.	Attribute	Requirements
1.	Colour	Light red to dark red colour with pink and white shade. Colour can change during the shelf life.
2.	Appearance and consistency	Does not stick together under pressure, a limited amount of conglomerated and pulverised granules acceptable
3.	Taste and flavour	Typical for fresh raspberries, other taste and flavours not accepted


B. Physicochemical properties

Nr	Criteria	Requirements
1.	Sieve analysis (%): >1mm en <6 mm	Min.90 %
2.	Moisture (%)	Max. 5%
3.	Dehydration factor (concentration)	6,5 – 7,5
4.	Vegetable contamination (%)	Max. 0,5%
5.	Foreign particles	Absent as far as they can be removed by sieving, visual inspection on the tape, metal detecting with sensitivity of 0,6 mm (ferrous), 0,6 mm (non-ferrous) and 1 mm (stainless steel)

C. Microbiological criteria

No.	Name of microorganism	Limit (cfu/g)
1.	Total aerobic plate count	$\leq 1,0 \times 10^5$
2.	Listeria Monocytogenes	absent/(25g)
3.	Escherichia Coli	< 10
4.	Salmonella spp.	absent/(25g)
5.	Coag. Pos. Staph.	< 10
6.	Coliforms	≤ 50
7.	Moulds	≤ 5000
8.	Yeast	≤ 5000

D. Packaging: Single bag polyethylene (food grade) closed by heat seal in a carton box **10 kg**.

 FRUBERO <small>FREEZE-DRIED SOLUTIONS</small>	PRODUCT SPECIFICATION Nr. 052/02	Version: 02
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E. Storage conditions: highly hygroscopic product

1. Store in closed packaging
2. Max. temperature **below 25°C**, relative humidity below **75%**

F. Best Before: In original packages 24 months from production date, minimum 12 months at delivery

G. Nutrition Facts table: Nutritional value in 100g

Energy value	1.054 kJ / 252 kcal
Fat:	2,1 g
<i>of which saturates:</i>	0 g
Carbohydrates:	33,2 g
<i>of which sugars:</i>	33,2 g
Dietary fiber:	32,3 g
Protein:	9,00 g
Salt:	0 g

The values are average, calculated on the basis of available literature.

The information contained in this specification is based on data and knowledge of our suppliers and the provisions of applicable law. The user should examine the suitability prior to use and permissible use of the product in the planned application.



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