

SPECIFICATION № 76/IQF

PLUM (HALVES) (IQF)

1. General requirements

Applicable technical documentation	Company Standard 34265508.001-2015 Quick frozen fruits. Technical conditions.
IQF Plum – stands for plum frozen by means of individual quick freezing, forcing the time of crystallization inside the product, before the temperature at all the points falls down to –18 °C. «Individual quick freezing» means freezing the product individually not making blocks. The product should be stored, packaged and sold at this temperature.	

2. Botanical name

PRUNUS DOMESTICA

3. Origin of raw material

Russian Federation, Serbia

4. Sampling

GOST 26313-2014 Products of processing of vegetables and fruits. Incoming control and sampling; Company Standard 34265508.001-2015 Quick frozen fruits. Technical conditions.
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5. Organoleptic characteristics

Appearance (frozen)	Berries of same pomology, mature, pitted, halves, clean, free from mould and decay, frost and pest activity traces.
Color	Homogeneous (without color change and oxidation). Typical for this species of berry at table stage.
Flavour and Aroma (when defrosted)	Typical for this species of berry without off-taste and off-flavour.
Texture (when defrosted)	Close to fresh berries texture, a bit pultaceous is possible.

6. Physico-chemical characteristics

Parameter	Value
Soluble solids content	Not less than 15,0 Brix
pH	Not more than 4,0
Titrate acidity (up to pH=8,1, as malic acid)	Not less than 0,8 %

7. Safety requirements

TR EACU 021/2011 “Customs Union Technical Regulation on Food Safety” Company Standard 34265508.001-2015 Quick frozen fruits. Technical conditions.
The product is produced without use of genetically modified sources and pesticide.

8. Microbiological characteristics

TR EACU 021/2011 “Customs Union Technical Regulation on Food Safety” Company Standard 34265508.001-2015 Quick frozen fruits. Technical conditions.

9. Special requirements

Parameter	Grade
Partly decolorized fruit mass content (from 20 to 75% of fruits' surface that do not conform color characteristics)	not more than 5%
Fully decolorized fruit mass content (more than 75% of fruits' surface that do not conform color characteristics)	not allowed
Mass content of fruit with a fissured skin	not more than 3%
Partly deformed fruit mass content (differing from a typical pomology form)	not more than 5%
Frozen blocks mass content (quantity: over than 5 units)	not more than 5%
Mineral impurities mass content	not more than 0,01%
Plant impurities mass content (leaves, sprigs)	not more than 0,2%
Foreign matter (any extraneous impurities not typical for berries: container remains, pieces of packaging, wood bits, glass, metal, paper, etc.)	not allowed
Foreign matter of animal origin (parts of insects, worms and their larvae, etc.)	not allowed

10. Packaging, storage conditions and shelf life

Type of packaging	- bag of transparent multilayer polymer film, net weight 0,3 – 2,5 kg, in corrugated cartons; - corrugated cartons with polyethylene liner, net weight 10 kg. Other kinds of food grade packaging material are possible.
Storage conditions	Storage temperature not above minus 18°C. Relative humidity not more than 95%.
Shelf life	Not more than 18 months from the date of production
Transportation conditions	Temperature not above minus 18°C. Relative humidity not more than 95%.
Special conditions	Refreezing after defrosting is not allowed.

11. Supplied documents and labeling

Quality documentation	- declaration of conformity (verified copy); - certificate of conformity (verified copy).
Labeling	On the package there is self-adhesive label with the following printed information in Russian: producer name; legal address; the product name; the name of the applicable technical documentation; grade; net weight; gross weight; manufacturing and packaging date; expiry date and storage conditions; nutrient information and energy value, Eurasian Conformity mark.