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## 1. Product Information

Name	FD (Freeze Dried) Sour Cherry Slices	
Country of Origin China, Poland, Serbia, Turkey		
Profile	Variety Lutovka, Oblacinska, etc.	
Composition	100% Sour Cherry	
Production Description	Derived from fresh or frozen, clean, ripe and pitted sour cherries which are cut, sliced, sorted and freeze dried before being packing. The product is free from any further additives or preservatives.	
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.	

## 2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Pink to Dark Red
Cut Type	Sliced
Aroma	Characteristic of sour cherry
Taste	Characteristic of sour cherry
Texture	Free flowing crisp slices
Sieve Size (<2mm)	Max 5%
Discoloured	< 5%
Moisture	Max 5%
Organoleptic defects	Free from off taste or smell
Stone (Whole)	0.4 per Kg
Stone (Fragments)	1.4 per Kg
Endogenous foreign matter - Stems	1/Kg
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

## 3. Size & Grade

Size	6 - 10mm Slices (+/- 0.5mm)



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## 4. Microbiological Limits

Parameters	Unit	Limits
TPC	cfu/ g	< 50,000
Yeast	cfu/ g	< 1,000
Mould	cfu/ g	< 1,000
Coliforms	cfu/ g	< 100
E Coli	cfu/ g	< 10
Enterobacteria	cfu/ g	< 10
Staphylococcus Aureus	cfu/ g	< 10
Salmonella	2 x 25 g	Absent
Complies with EU Regulation 2073/2005. (As retained in UK law before 23:00 on 31 December 2020)		

### 5. Production Control

X-Ray (TCY)	To detect and reject test pieces, Metal Ball: 2.0mm, Glass Ball: 2.5mm & Ceramic Ball: 2.0mm, before being packed
Laser Sorter (VDF)	To detect and separate foreign bodies during production
Magnet Separation	Magnetic force >6500Gs, before being packed
Metal Detection	Detector to reject test pieces, Ferrous: 0.9mm, Non-ferrous: 1.0mm & Stainless steel: 1.6mm, before being packed.
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

### 6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	1444 Kj / 338 Kcal
Total Fat	(g)	2.1g
of which Saturated Fat	(g)	0.5g
Total Carbohydrates	(g)	73.3g
Of which Sugar	(g)	48.7g
Of which Fibre	(g)	11.7g
Protein	(g)	7.6g
Sodium	(mg)	0.01mg

<sup>\*</sup>This nutritional disclaimer notifies that under no circumstances will Integrity foods be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.



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### 7. Packaging Items and Labelling -

• Packaging Items: All packaging items to be agreed with Customers prior to production

Items	Properties	
Cases	Clean first use, food safe, rigid corrugated cardboard cartons	
Inner Packs	Clean, first use, food grade Blue PE liner or Silver foil bags (Heat Sealed)	
Tape seal	Brown / Blue, self adhesive tape – No staples	
Label	One per case	
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials	
Pallet wrap	All pallets are wrapped, Max hight tbc	
Weight per case/unit	10kg carton	
Number of cases per pallet	tbc	
Complies with related EU legislations, in particular EU Regulation 1935/2004. (As retained in UK law before 23:00 on 31 December 2020)		

### **7.1 Labelling Detail:** Each Carton – Pre Approval required

• Name of Product : As per Specification Product Description

Material Number : Customer Specific

Raw Material Origin : Country
 Batch No : 0000
 Production Date : DDMMYY
 Best Before Date : DDMMYY
 Net weight : X Kgs
 Gross Weight : X Kgs
 Manufacturer/ Packer : Name

#### 8. Shelf-Life & Storage Conditions

- 24 months from production date if stored in original sealed packaging.
- Storage and transportation at 20°C and 65% Humidity
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.



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## 9. Consumer Group & Intended Use

• Edible - For general consumer consumption, predominantly as an ingredient.

## 10. Regulatory Declarations

Pesticides	Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005
Total Heavy Metal	The product complies with legislative maximum levels in accordance with (EC) No 1881/2006
GMO	The product is free from any GMO material in accordance with EU legislation (EC) No 1829 & 1830/2003

Related EU legislations (As retained in UK law before 23:00 on 31 December 2020)

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.  When purchased in quantities that need re-packaging, our allergen policieis will apply.						
Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO