



# CHILEAN FROZEN BERRIES

5

## Technical Sheet of Blackberries IQF Frozen



### CHEMICAL ANALYSIS /ANÁLISIS QUÍMICO

|                   |           |
|-------------------|-----------|
| Degree/Grado Brix | ≥ 9°      |
| PH                | 3.5 a 4.5 |

### PHYSICAL ANALYSIS /ANÁLISIS FÍSICO

|                                                                |              |
|----------------------------------------------------------------|--------------|
| <b>Classification, Clasificación</b>                           | <b>CATA</b>  |
| Calibre, Size                                                  | ≥ 11mm       |
| Small size, Bajo calibre                                       | ≤ 10%        |
| Overripe, Sobre Madurez                                        | ≤ 3%         |
| Underripe, Inmadura                                            | ≤ 5%         |
| Decay, Pudrición                                               | Ausencia     |
| Dried fruit, Deshidratación                                    | ≤ 5%         |
| Mashed/deformed, Daños mecanicos                               | ≤ 2%         |
| Foreign matter, Elementos extraños                             | Ausencia     |
| <b>TOTAL MAXIMUM TOLERANCES<br/>SUMA MAXIMA DE TOLERANCIAS</b> | <b>≤10 %</b> |
| Blemishes, Manchas                                             | ≤ 2 un/kg    |
| Vegetal matter, Elementos vegetales                            | ≤ 2 un/kg    |

### PRODUCT / PRODUCTO

|                                               |                                                                                                                                          |
|-----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|
| Description, Variety<br>Descripción, variedad | Rubus glaucus L var. Cherrookee                                                                                                          |
| Product<br>Producto                           | Blackberries IQF<br>Moras IQF                                                                                                            |
| Seasonality<br>Periodo de producción          | December to February<br>Diciembre a Febrero                                                                                              |
| Shelf life<br>Vida útil                       | 24 months in storage condition -18 °C (-0.4 °F)<br>24 meses en condiciones de almacenamiento -18 °C                                      |
| Quality<br>Calidad                            | <b>Blackberries</b> of optimal quality, clean, healthy and frozen<br><b>Moras</b> de calidad óptima, limpias, sanas, congeladas          |
| Customer<br>Consumidores                      | Industrial, retail or domestic market<br>Destinado a mercados industrial, retail e uso doméstico                                         |
| Sampling procedure<br>Plan de muestreo        | 2 boxes per pallet, one extracted from the top, the other from the base<br>2 cajas por pallet, extraídas de la parte superior e inferior |

### MICROBIOLOGICS CHARACTERISTICS / ESPECIFICACIONES MICROBIOLÓGICAS

|                                                         | CAT | Clases | N | C | Tolerance / Tolerancias |
|---------------------------------------------------------|-----|--------|---|---|-------------------------|
| Aerobic mesophilic count<br>Recuento Aerobios mesófilos | 2   | 3      | 5 | 2 | < 5*105 ufc/gr          |
| Enterobacteria / Enterobacterias                        | 5   | 3      | 5 | 2 | < 5*104 ufc/gr2         |
| E. coli                                                 | 5   | 3      | 5 | 2 | < 10/gr                 |
| Salmonelle en 25 grs,<br>Salmonella in 25 grs           | 10  | 2      | 5 | 0 | Absence, Ausencia       |
| Listeria monocytogenes                                  | 10  | 2      | 5 | 0 | Absence, Ausencia       |

### SECONDARY PACKAGING / EMBALAJE SECUNDARIO

|                                          |                                                                                                  |
|------------------------------------------|--------------------------------------------------------------------------------------------------|
| Secondary packing<br>Embalaje secundario | Corrugated carton without printing 385*215mm<br>Caja de cartón corrugado sin impresión 385*215mm |
| Secondary format                         | 4 bag, 4 bolsas                                                                                  |
| Weight net, Peso neto                    | 10 kg y de 13,62 kg = 30 lb                                                                      |
| Code SKU                                 | Not applicable                                                                                   |

According to the weather conditions at the time of harvest / Según las condiciones meteorológicas en el momento de la cosecha



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