



# CHILEAN FROZEN BERRIES

3

## Technical Sheet of Raspberries IQF Frozen



### CHEMICAL ANALYSIS /ANÁLISIS QUÍMICO

|                   |           |
|-------------------|-----------|
| Degree/Grado Brix | ≥10.0     |
| PH                | 2,5 a 4.0 |

### PHYSICAL ANALYSIS /ANÁLISIS FÍSICO

| Classification, Clasificación                          | CATA         |
|--------------------------------------------------------|--------------|
| Calibre, Size                                          | ≥14 mm       |
| Small size, Bajo calibre                               | ≤4 un/500gr  |
| Overripe, Sobre Madurez                                | ≤2 un/500gr  |
| Major blemishes (≥6mm),<br>Manchas mayores (≥6mm)      | ≤6 un/500gr  |
| Decay, Descomposición                                  | ≤15 un/500gr |
| Dried fruit, Deshidratación                            | Ausencia     |
| Mashed/deformed, Daños mecánicos                       | ≤2 un/500gr  |
| Vegetal matter, Elementos vegetales                    | ≤3 un/500gr  |
| Foreign matter, Elementos extraños                     | ≤2 un/500gr  |
| TOTAL MAXIMUM TOLERANCES<br>SUMA MAXIMA DE TOLERANCIAS | ≤15 un/500gr |
| Vegetal matter, Elementos vegetales                    | ≤5%          |

### PRODUCT / PRODUCTO

|                                               |                                                                                                                                          |
|-----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|
| Description, Variety<br>Descripción, variedad | RubusidaeusLvar Heritage                                                                                                                 |
| Product<br>Producto                           | Raspberries IQF<br>Frambuesas IQF                                                                                                        |
| Seasonality<br>Periodo de producción          | November to december<br>Noviembre a diciembre                                                                                            |
| 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>Raspberries</b> of optimal quality, clean, healthy and frozen<br><b>Frambuesas</b> de calidad óptima, limpias, sanas, congeladas      |
| Customer<br>Consumidores                      | Industrial, retail or domestic market<br>Destinado a mercados industrial, retail o 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 |
| Quantity, Cantidad                       | 4 bag, 4 bolsas                                                                                  |
| Weight net, Peso neto                    | 10 kg y de 13,62 kg = 30 lb                                                                      |
| Code SKU                                 | Non, 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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