

# WILD LINGONBERRIES

## Class 1 (IQF)

*Vaccinium vitis-idaea*

Article no.: 20120

<b>Description</b>	Made using ripe, aromatic and healthy fruit. The berries are hand-picked, individually quickly frozen (IQF), mechanically cleaned and then optically sorted (twice). As regards foreign matter (stone, glass, metal), the product is CCP certified (X-ray and metal detector checked).
<b>Ingredients</b>	100% natural, wild lingonberries (not cultivated).
<b>Country of origin</b>	Sweden
<b>Sensory quality</b>	<p>Colour: The full natural range from light to dark red.</p> <p>Taste: All the natural and characteristic tastes of the fruit. No “off” flavours.</p> <p>Aroma: The full, natural range (typically nothing “off”).</p> <p>Appearance: Naturally “regular”.</p>
<b>Chemical and physical characteristics:</b>	<p>Brix: <math>11 \pm 2</math></p> <p>pH: <math>2.8 \pm 0.4</math></p>
<b>Foreign matter/impurities</b>	Free of foreign matter (stone, glass, metal, plastic, animal remains, etc.).

Leaf fragments from berry plant >3 mm	Pc./kg	:	1 max.
Other wild berries (blueberries)	Pc./10 kg	:	1 max.
Critical harmful foreign matter	Pc./kg	:	0 absent
Exogenous, non-harmful, vegetable matter	Pc./200 kg	:	1 max.

### Defects

Unripe fruit (green/white)	M%	:	0.2 max.
Overripe fruit (brown)	M%	:	0.2 max.
Slightly dry	M%	:	1.0 max.
Torn, cut, deformed, clumps or damaged fruit	M%	:	2.0 max.

<b>GMO</b>	All ingredients in this product are GMO free (in accordance with the relevant EEC directive).
<b>Allergens</b>	This product does not include: Glutenous grain, crustaceans, molluscs, egg, fish, peanuts, lupin, soya beans, milk protein (lactose included therein), nuts, celery, mustard, sesame seeds, sulphur dioxide or bean protein.
<b>Contaminants</b>	Levels of heavy metals, pesticides and radioactivity in this product do not exceed the standards set out in accordance with EU legislation. Pesticides: Absent

<b>Microbiological properties (cfu/g)</b>		<b>Nutritional values g/100g</b>	
Aerobic mesophilic count (AMC)	< 5.0 log	Energy	237 kJ/57 kcal
Mould	< 4.0 log	Fat	0.5
Yeast	< 5.0 log	- of which saturated fat	0.0
Escherichia coli	< 1.0 log	Carbohydrate	11.0
Enterobacteriaceae	< 2.0 log	- of which sugars	8.7
Staphylococcus aureus	< 2.0 log	Protein	0.7
Listeria monocytogenes	Absent	Fibre	2.5
Salmonella	Absent	Salt	0.0
Bacillus cereus	< 2.0 log	Vitamin C (mg)	7.9
		Iron (mg)	0.4

<b>Marking</b>	- Product designation	- Production date
	- Net weight	- Best before date
	- Quality	- Info (as requested by customer)
	- Batch number	

<b>Packaging</b>	Paper bags with inner layer coated with PE. Net weight, of 25 kg. Pallets: EUR-pallet IPPC; 33 bags/pallet; net weight 825 kg/pallet (or quantity requested by customer). Firmly wrapped with stretch foil.
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<b>Storage/shelf life</b>	Storage/transport temperature: -20 °C. Shelf life: 36 months at -20 °C.
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All specification values are for the sampling method described below:

Small, random samples are taken automatically every ten minutes throughout the production of each batch (approx. 21,000 kg). These random samples provide a "batch sample" of about 1 kg per "production batch". The batch sample is the basis of the present specification and is stored at our plant until the batch expiration date.