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|         | BLUEBERRIES    |               |
|         | BOSBESSEN      | Art. nr. 0504 |

| 1. PRODUCT      |                             |  |
|-----------------|-----------------------------|--|
| Name            | Deep frozen blueberries IQF |  |
| Production code | BOSBESSEN                   |  |

| 2. PRODUCTDESCRIPTION         |                        |  |
|-------------------------------|------------------------|--|
| Type                          | Vaccinium myrtillus L. |  |
| Origin Poland                 |                        |  |
| Composition 100 % blueberries |                        |  |

| 3. PHYSICAL CHARACTERISTICS |                      |  |
|-----------------------------|----------------------|--|
| Spots                       | Max. 3 pieces per kg |  |
| Broken pieces               | Max. 5 % per kg      |  |
| Agglomerated pieces         | Max. 1,5 % per kg    |  |
| Color defects (red)         | Max. 1 % per kg      |  |
| Color defects (green)       | Max. 0,1 % per kg    |  |
| Dry berries                 | Max. 2 % per kg      |  |
| Foreign vegetal matter      | Max. 8 pieces per kg |  |
| Foreign not-vegetal matter  | Absent               |  |

| 4. CHEMICAL CHARACTERISTICS |          |  |
|-----------------------------|----------|--|
| Blanching                   | No       |  |
| Peroxydase                  | Positive |  |
| No GMO                      |          |  |

No GMO

Allergens: Risk of cross contamination with celery is controlled with the specific cleaning procedure.

No added enzymes or additives

Free from ionization and irradiation

Conform EEC Regulation for residue of pesticides

Heavy metals: confirm EEC Regulation

| 5. ORGANOLEPTIC CHARACTERISTICS AFTER COOKING |  |  |
|---|--|--|
| Color   | Uniform fresh color, typical of the variety  |  |
| Odor  | Fresh, typical of fresh blueberries, no stale, 'off' of musty odors                        |  |
| Taste   | Fresh sharp, typical of ripe fruit, not weak or watery, no musty or stale/fermented taints |  |
| Texture                                       | Uniform typical of fresh ripe fruit. The skins shall not be tough or leathery              |  |

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| 6. BACTERIOLOGICAL CHARACTERISTICS (per g) |              |               |  |
|--|--------------|---------------|--|
|  | STANDARD     | TOLERANCE     |  |
| Germs                                      | <100.000 / g | 1.000.000 / g |  |
| Coliforms                                  | <100 / g     | 1.000 / g     |  |
| E. Coli                                    | <10 / g      | 100 / g       |  |
| Yeasts                                     | <1000 / g    | 10.000 / g    |  |
| Moulds                                     | <1000 / g    | 10.000 / g    |  |
| Salmonella                                 | Absent /25 g | Absent /25 g  |  |
| Listeria monocytogenes                     | Absent /25 g | < 10 / g      |  |

According decision  $n^\circ$  F4-788 GPEMDA/DA  $n^\circ 24$  of 21/12/1978 and adapted on 20/07/95

| 7. AVERAGE NUTRITIONAL VALUE (g/100g) |     |  |
|---------------------------------------|-----|--|
| Proteins                              | 1,0 |  |
| Lipids                                | 0,0 |  |
| Carbohydrates                         | 6,0 |  |
| kcal                                  | 28  |  |
| kJ                                    | 117 |  |

| 8. PACKAGING          |   |  |
|-----------------------|---|--|
| Number of sacs/carton | Type of packaging                       |  |
| 1 x 25 kg             | Kraft paper bag / blue polyethylene bag |  |
| 1 x 10 kg             | Blue polyethylene bag + carton          |  |
| 4 x 2,5 kg            | Polyethylene bags + carton              |  |
| 10 x 1 kg             | Polyethylene bags + carton              |  |

| 9. PALLETISATION |              |                |                       |              |             |
|------------------|--------------|----------------|-----------------------|--------------|-------------|
| Weight<br>Unit   | Availability | Number         | r of cartons          | EAN code     | Colourstrip |
|                  |              | Per Europallet | Per industrial pallet | Packing unit | Label       |
|                  |              | (80 x 120)     | (100 x 120)           |              |             |
| 25 kg            | *1           | 32             | 40                    |              | White       |
| 10 kg            | *            | 81             | 108                   |              | Red         |
| 2,5 kg           | *            | 81             | 108                   |              | Yellow      |
| 1 kg             | *            | 81             | 108                   |              | Blue        |

 $(*_1)$ : available as from orders of min 3 ton

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# 10. LABELLING

Product name

Net weight

Conserving temperature : -18°C

Product code

Name and address of producer

Shelf life: 24 months

Lot code For example . : L10MX0013

L10 : Dicogel

M: Place of production plant → Mouscron
X: First character of the packing line
001: Day of the year → 1 January
3: Year of packing → 2013

Remark: 1 lot number = max. 25 ton

| 11. TECHNOLOGY |   |  |
|----------------|---|--|
| Metal detector | Ø 2,5 mm ferrous for 2,5 kg or less                     |  |
|                | Ø 3 mm ferrous for 10 kg                                |  |
|                | Ø 4 mm ferrous for 25 kg                                |  |
|                | Ø 3 mm non-ferrous for 2,5 kg or less                   |  |
|                | $\varnothing$ 3,5 mm non-ferrous for 10 kg              |  |
|                | Ø 4,5 mm non-ferrous for 25 kg                          |  |
|                | $\varnothing$ 3,5 mm stainless steel for 2,5 kg or less |  |
|                | Ø 3,5 mm stainless steel for 10 kg                      |  |
|                | Ø 4,77 mm stainless steel for 25 kg                     |  |

|                    | 12. CERTIFICATION        |
|--------------------|--------------------------|
| Certification      | BRC – EFSIS higher level |
|                    | IFS                      |
| Food safety number | 2.016.629.109            |

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BLUEBERRIES BOSBESSEN

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#### 13. CONTACTS

# **ADMINISTRATION AND SALES**

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B-8840 Staden BELGIUM

Tel 0032-51-700.981 Fax 0032-51-700.972 E-mail <u>info@dicogel.be</u>

### **PRODUCTION AND CHARGING**

Address Rue de la bassée 3

B-7700 Mouscron - Moeskroen

**BELGIUM** 

Tel 0032-56-39.31.40 Fax 0032-56-39.31.47 E-mail info@dicogel.be

### 14. PRESENTATION

