

DICOGEL	TECHNICAL FILE SOURCHERRIES ZURE KERSEN	SP-QA-405,3B Page : 1/4 Art. nr. 0507
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1. PRODUCT	
Name	Deep frozen sour cherries IQF
Production code	ZURE KERSEN

2. PRODUCTDESCRIPTION	
Type	Prunus cerasus L.
Origin	Pologne
Composition	100 % sour cherries

3. PHYSICAL CHARACTERISTICS	
Diameter	Min. 90 % between 15 and 25 mm
Agglomerated pieces	Max. 5 % per kg
Immature sour cherries	Max. 3 % per kg
Mechanical damage	Max. 3 % per kg
Spots	Max. 5 % per kg
Stone	Max. 2 pieces per kg
Foreign vegetal matter	Max. 1 piece per kg
Foreign not-vegetal matter	Absent

4. CHEMICAL CHARACTERISTICS	
Blanching	No
Peroxydase	Positive
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	Red to dark red
Odor	Typical for sour cherries, no strange odor
Taste	Typical for sour cherries, no aqueous
Texture	Uniform

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6. BACTERIOLOGICAL CHARACTERISTICS (per g)		
	STANDARD	TOLERANCE
Germes	<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° F4-788 GPEMDA/DA n°24 of 21/12/1978 and adapted on 20/07/95

7. AVERAGE NUTRITIONAL VALUE (g/100g)	
Proteins	0,0
Lipids	0,0
Carbohydrates	13,0
kcal	52
kJ	217

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 Unit	Availability	Number of cartons		EAN code	Colourstrip
		Per Europallet (80 x 120)	Per industrial pallet (100 x 120)	Packing unit	Label
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
	Ø 3,5 mm non-ferrous for 10 kg
	Ø 4,5 mm non-ferrous for 25 kg
	Ø 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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13. CONTACTS

ADMINISTRATION AND SALES

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 Fax 0032-51-700.972
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PRODUCTION AND CHARGING

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 B-7700 Mouscron - Moeskroen
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14. PRESENTATION

