

PRODUCT DATA SHEET

EXPORTADORA DE BERRIES WILSON CAMPOS SPA

Dirección: Baquedano 491, Linares, Chile

Web: www.exportcampos.cl

Email: info@exportcampos.cl

IQF STRAWBERRY SLICES (12mm)

PRODUCT OVERVIEW

Product Description:

100% natural product made from strawberries harvested at optimal ripeness, fresh, clean and healthy with intense red color. Subjected to washing, selection, leaf removal, uniform 12mm slicing and IQF freezing processes to ensure maximum product quality.

Key Features:

- **Market:** Export – Retail Food Service
- **Shelf Life:** 24 months at -18°C (0°F)
- **Ingredients:** 100% strawberries, no additives
- **Varieties:** Camarosa, Albion, Chandler and other premium varieties
- **Harvest Season:** October – March
- **Origin:** Chile

Storage Instructions:

Store at -18°C (0°F). Once thawed, consume within one day. Do not refreeze.



ORGANOLEPTIC, PHYSICAL & CHEMICAL ANALYSIS

Organoleptic Analysis

Attribute	Specification
Appearance	Slices obtained from fresh, clean, healthy fruit
Color	Pink to red characteristic of optimally ripe fruit
Aroma & Taste	Fresh product free of off-flavors and odors

Physical Analysis – Tolerance (1000g sample)

Component	Description	Tolerance
Caliber	Uncalibrated	-
Thickness	Approximate thickness 12 ± 1 mm	95%
Poor Cut/Sticks/Chips	Cuts that don't present slice form	$\leq 10\%$
Slightly Pale Color	Units with slightly pale color	$\leq 10\%$
Opaque Color	Units with opaque color	$\leq 3\%$
Overripeness	Partially soft units not affecting appearance	$\leq 8\%$
Blocks	Blocks of 4 or more units together	$\leq 3\%$
Defects	Insect damage, deformed, severe mechanical damage	$\leq 4\%$
Poor Decapping	Presence of stem or leaf remains	≤ 5 units
Oxidized Stem Area	Stained peduncle aureoles	Accept light
Caps	Outer part of fruit	$\leq 5\%$
Mold/Decay	Pathological damage and tissue fermentation	None
Own Plant Material	Leaves, calyx, pedicel adhered to fruit	≤ 2 units/ 1 cm^2
Foreign Material	Material foreign to product	None

Chemical Analysis

Parameter	Specification
Pesticides	Multi-residue testing
Brix	7°
pH	4.2 ± 0.2

MICROBIOLOGICAL SPECIFICATIONS

International standards for frozen products

Parameter	Max. Limit
Aerobic Bacteria Count	10,000 CFU/g
Enterobacteriaceae	500 CFU/g
Total Coliforms	50 CFU/g
E. coli	10 CFU/g
Yeasts & Molds	1,000 CFU/g
Salmonella (25g)	None
Listeria Monocytogenes (25g)	None

NUTRITIONAL INFORMATION

Per Serving: 1 cup (85g approx.) | **Servings per container:** 2.64

Nutrient	Per 100g	Per Serving
Energy	23.0 kcal	19.5 kcal
Protein	0.70 g	0.60 g
Total Fat	0.10 g	0.09 g
Available Carbs	4.90 g	4.17 g

Sodium	25.7 mg	21.8 mg
--------	---------	---------

*% Daily Values based on a 2000 calorie diet

PACKAGING

Primary Packaging

- Blue polyethylene bag
- Format: 13.61 kg (30 lb)
- Sealing: Blue adhesive tape
- Shelf life: 24 months from pack date

Secondary Packaging

- Corrugated cardboard box 30C brown color
- Format: 1 x 13.61 kg
- Box labeling: Standard internal label or per customer specification

CERTIFICATIONS & COMPLIANCE

- ✓ GMO-Free: Contains no genetically modified organisms
- ✓ Allergen-Free: Product free of declarable allergens
- ✓ Additive-Free: 100% natural fruit
- ✓ HACCP: Hazard Analysis Critical Control Points System
- ✓ Full Traceability: From field to export

RECOMMENDED USES

- Pastry: Cake decoration, pastries, cheesecakes
- Ice Cream Industry: Premium ice cream and sorbet incorporation

- Food Service: Dessert garnish, smoothie bowls
- Retail: Direct sale for domestic consumption
- Bakery: Fillings for baked goods
- Beverages: Cocktails, flavored waters, iced teas

Prepared by: EXPORTADORA DE BERRIES WILSON CAMPOS SPA

Issue Date: September 2025

Version: 2.0

Esta ficha técnica cumple con todos los estándares internacionales de calidad e inocuidad alimentaria para productos congelados de exportación.