

PRODUCT DATA SHEET

EXPORTADORA DE BERRIES WILSON CAMPOS SPA

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IQF WHOLE RASPBERRIES - GRADE A

PRODUCT OVERVIEW

Product Description:

100% natural product made from raspberries harvested at optimal ripeness, fresh, clean and healthy with intense red color, subjected to selection and IQF (Individual Quick Freezing) processes to guarantee maximum product quality.

Key Features:

- **Market:** Export – Food Service
- **Shelf Life:** 24 months at -18°C (0°F)
- **Ingredients:** 100% raspberries, no additives
- **Varieties:** Heritage, Meeker and other premium varieties
- **Harvest Season:** December – April
- **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	Product obtained from fresh, clean, healthy fruit
Color	Characteristic of fruit in optimal ripeness state
Aroma & Taste	Fresh product free of off-flavors and odors

Physical Analysis – Tolerance (500g sample)

Component	Description	Tolerance
Broken	Raspberry pieces missing more than 75% of integrity	≤10%
Crumble	Raspberry pieces or loose drupelets <25% of whole fruit	Accept
Off-Color	Units with color variation due to different ripeness	≤5%
Albinism	Units with 4+ white drupelets	≤3%
Crushed	Flattened units with edges adhered by soft texture	≤3%
Overripeness	Units with interior exudation and soft texture	≤5%
Light Clumping	3+ units stuck together that cannot be separated	≤3%
Botrytis	Berries with deteriorated epidermis	≤1%
Mold/Decay	Pathological damage and tissue fermentation	None
Own Plant Material	Leaves, calyx, pedicel adhered to fruit	≤2 units/1 cm ²
Organic Foreign Matter	Larvae per USDA classification	6-4 units
Foreign Material	Material foreign to product (glass, wood, plastic)	None

Chemical Analysis

Parameter	Specification
Pesticides	Per RSA decree 977/96, Art. 162, Exempt Resolution N°33-2010/762-2011 Minsal
Heavy Metals	RSA, Decree 977/96, Art. 160
Brix	Minimum 10°

pH	2.7–3.4
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MICROBIOLOGICAL SPECIFICATIONS

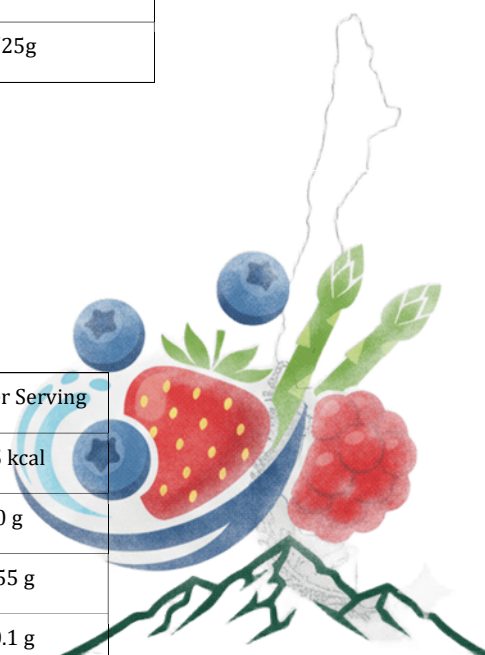
RSA, Decree 977/96, Art. 173, Table 14.4 and Art. 174, Table 1

Parameter	Max. Limit per Gram
Aerobic Plate Count	100,000 CFU/g
Staphylococcus Aureus	10 CFU/g
Yeasts & Molds	10,000 CFU/g
Total Coliforms	100 CFU/g
Enterobacteria	10,000 CFU/g
E. coli	10 CFU/g
Salmonella (25g)	None/25g
Listeria Monocytogenes (25g)	None/25g

NUTRITIONAL INFORMATION

Per Serving: 1 cup (85g approx.) | 100 grams | 1 Serving

Nutrient	Per 100g	Per Serving
Energy	53 kcal	45 kcal
Protein	1.2 g	1.0 g
Total Fat	0.65 g	0.55 g
Available Carbs	11.9 g	10.1 g
Sodium	1.0 mg	0.85 mg



*% Daily Values based on a 2000 calorie diet

PACKAGING

Primary Packaging

- Blue polyethylene bag
- Formats: 2.5 kg / 10 kg
- Sealing: Blue adhesive tape
- Shelf life: 24 months from pack date

Secondary Packaging

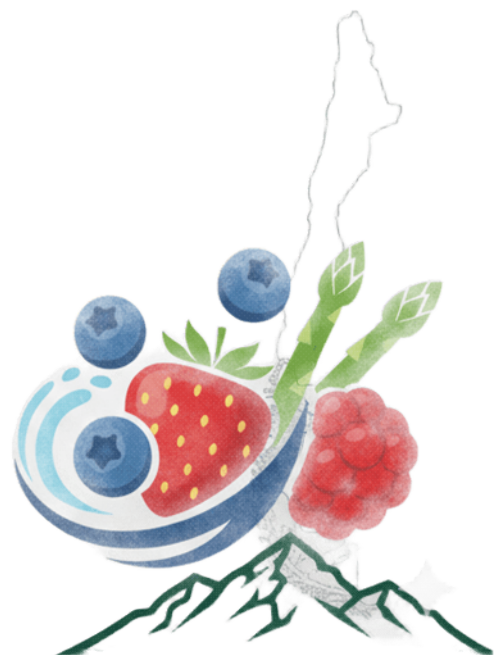
- Corrugated cardboard box 30C
- Format: 4 x 2.5 kg / 1 x 10 kg
- Box weight: 10 kg
- Labeling: Standard internal label or per customer specification

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

- Food Industry: Juice, jam, yogurt production
- Pastry: Pies, muffins, dessert decoration
- Food Service: Smoothies, shakes, artisanal ice cream
- Direct Consumption: Healthy snacks, cereals, granola



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.

