PRODUCT DATA SHEET

EXPORTADORA DE BERRIES WILSON CAMPOS SPA

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PRODUCT OVERVIEW

Product Description:

Pitted cherries, quick frozen to preserve flavor, texture, and color. Made from fresh, firm cherries of premium varieties (Regina, Lapins, Santina, Bing). Suitable for retail and food service.

Key Features:

• **Market:** Export – Retail & Food Service

• **Shelf Life:** 24 months at -18°C (0°F)

• **Ingredients:** 100% cherries, no additives

• Varieties: Regina, Lapins, Santina, Bing

• **Harvest Season:** December – January

• 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 | Fresh-looking, clean, intact fruit |
| Color | Bright red, uniform maturity |
| Aroma & Taste | Fresh aroma, sweet-tart taste, no off-flavors |

Physical Analysis - Tolerance (1 kg sample)

| Defect Type | Description | Tolerance |
|-------------------|--|----------------|
| Out-of-Color | Immature or sun-damaged fruits | ≤5% |
| Undersized | Diameter <19 mm | ≤5% |
| Overripe | Dark, soft-textured fruits | ≤5% |
| Cracked/Split | Missing ≥25% surface or cracks ≥1 cm | ≤3% |
| Insect Damage | Evidence of insect activity | ≤1% |
| Pedicels Present | Stems attached or loose | ≤2 units |
| Stone Fragments | Residual pits in fruit | ≤4 units/30 lb |
| Decay | Browning or soft rot without mycelium | ≤1% |
| Fungal Spots | Discoloration indicating early decay | ≤1% |
| Foreign Material | Leaves, seeds, non-fruit matter | None |
| Extraneous Matter | Glass, plastic, inorganic contaminants | None |

Chemical Analysis

| Parameter | Specification |
|--------------|----------------------------------|
| Pesticides | Compliant with RSA decree 977/96 |
| Heavy Metals | Compliant with RSA decree 977/96 |
| Brix | ~17° |
| рН | 3.0-4.0 |



MICROBIOLOGICAL SPECIFICATIONS

| Parameter | Limit |
|-------------------------------|---------------|
| Aerobic Plate Count | ≤50,000 CFU/g |
| Staphylococcus aureus | ≤10 CFU/g |
| Yeasts & Molds | ≤10,000 CFU/g |
| Total Coliforms | ≤100 CFU/g |
| Enterobacteriaceae | ≤5,000 CFU/g |
| E. coli | ≤10 CFU/g |
| Salmonella (25 g) | None detected |
| Listeria monocytogenes (25 g) | None detected |

NUTRITIONAL INFORMATION

Per Serving: 1 cup (80 g)

| Nutrient | Per 100 g | Per Serving |
|---------------|-----------|-------------|
| Energy | 48 kcal | 38 kcal |
| Total Protein | 1.3 g | 1.0 g |
| Total Fat | 0.5 g | 0.4 g |
| Carbohydrates | 9.6 g | 7.6 g |
| Dietary Fiber | 1.3 g | 1.0 g |
| Potassium | 246 mg | 197 mg |
| Vitamin C | 6 mg | 4.8 mg |
| Folate | 34 μg | 27 μg |
| Sodium | 0 mg | 0 mg |



PACKAGING

Primary Packaging

• Clear polyethylene bag

• Format: 30 lb (13.61 kg)

• Sealing: Blue adhesive tape

Shelf life: 24 months from pack date

Secondary Packaging

Corrugated cardboard box 30C

Format: 1 x 30 lb

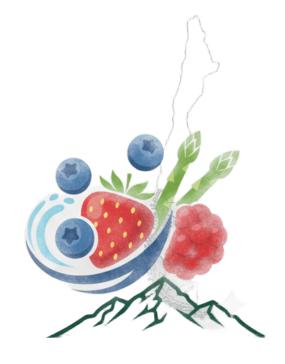
• Box labeling: Product, format, pack & expiry dates, weight, lot, company data

CERTIFICATIONS & COMPLIANCE

- √ GMO-Free
- √ Allergen-Free
- √ HACCP Certified
- √ Full Traceability
- ✓ Metal Detection Control
- ✓ Pesticide & Heavy Metals Testing

RECOMMENDED USES

- Smoothies & Drinks
- Frozen Desserts
- Pastry Fillings
- Gourmet Sauces
- Beverage Garnishes





Prepared by: EXPORTADORA DE BERRIES WILSON CAMPOS SPA

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



