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1. SPECIFICATION SUBJECT		
The subject of the specification are fruit mixes obtained by mixing, in a given recipe, with the mass ratio of two or more whole or sliced frozen fruits. The manufacturing process is carried out in accordance with the principles of Good Manufacturing Practice (GMP) and Food Safety Management System HACCP.		
2. REQUIREMENTS		
Appearance	Frozen fruit, loose, whole or cut, without solid clumps. Slight hoarfrost is not a defect.	
Colour	Depending on the fruit used, characteristic for individual ingredients of the mixture.	
Healthiness	Healthy fruit, free from damage caused by pests and diseases, free from mould.	
Taste and smell	Natural, characteristic for fruit used in mixes, slightly weakened; the taste and smell of fermentation, molding and other foreign taste and smell are not allowed.	
Tolerances	Features	
	Organic impurities of vegetable origin	Weight not more than: 1 cm ² / 500 g
	Mineral contamination	0,04 %
	Permissible deviations of the share of components according to PN-A-78608	
Chemical residues	Permitted content of heavy metals in accordance with Reg. EC No. 1881 / 2006 from 19.12.2006 setting maximum levels for certain contaminants in food products (as amended). Pesticide residues in accordance with Regulation (EC) No. 396 / 2005 of the European Parliament and the Council from 23.02.2005 on the maximum residue levels of pesticides in food and feed of plant and animal origin and on their surface (as amended).	
Microbiology	Salmonella – absent in 25 g, Listeria - absent in 25 g, E. coli – 1x10 ² in 1 g.	
3. PACKAGING		
Mixes packaged in 150 g, 200 g, 1000 g, 2500 g PE foil bags or other depending on the requirements of the Buyer. Mixes loosely packed in stitched multi-layer paper bags with a polyethylene laminated inner layer or a foil insert, cardboard boxes fitted with a polyethylene bag of appropriate thickness and adapted to the dimensions of the box or other agreed with the Buyer. Packaging intended for contact with food must comply with the requirements prescribed for such materials referred in the regulations on materials and articles intended to come into contact with food.		
4. LABELING		
In accordance with Reg. of The European Parliament and the Council (EU) No. 1169 / 2011 from 25.10.2011 on the provision of information to consumers of food - as amended. The label shall contain at least: <ul style="list-style-type: none"> • Product name • Ingredients • The net weight • The best before date • Special storage conditions: quick-frozen product, protect against thawing, do not freeze again, keep in temperature below -18°C • The name of the company • Country or place of origin • Information about the nutritional value • Information identifying the batch 		
5. STORAGE		
According to the PN-A-07005 standard for climatic conditions and periods of storage in cold stores. No longer than 24 months from the production date in temperature below -18°C.		
6. TRANSPORT		
The product must be transported by vehicles adapted to frozen food transport, maintaining a temperature not higher than -18°C for the whole cargo. Loading space must meet the sanitary requirements specified in the current legal requirements.		
7. SAMPLING		
According to PN-90 / A-75051 Frozen fruit and vegetables. Sampling and testing methods, factory research agenda and GMP 1, 2, 3 procedures.		
8. DECLARATION OF PRODUCER		
Product free from GMO.		
The product does not contain allergens listed in Reg. of The European Parliament and of the Council (EU) No. 1169 / 2011 dated 25.10.2011 on the provision of information to consumers of food - as amended.		
The product does not contain food additives.		
The product has not been subjected to radiation.		
This product was subjected to metal detection (Fe, Fe non-SS).		
The product is intended for human consumption. The product is not intended for people who are on a diet excluding this component.		
9. INGREDIENTS - ANNEX BIMIZ/MOR/15		
10. NUTRITION VALUES - ANNEX BIMIZ/MOR/15		