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Features		
Product descriptions	Product resulting from the freezing of a healthy apple cutting with declared dimensions	
Size	Depenf of order: could be for example: 1/8; 1/12; 1/16 or other (if possible) depend of customer requirements	
Country of origin	Poland	
Appearance	Healthy apple segments , clean, not icy, without permanent clumps.	
Colour	Typical for apple: white cream, light yellow, dark yellow, light green – depend of variety of apple	
Variety	In accordance with customer demand , mainly: Ligol, Idared, Jonagold	
Wholesomeness	Apple segments without damage caused by diseases and pests	
Smell and taste	Aromatic, without foreign tastes and smell	
Consistency : - in frozen state - in thawed state	Hard Weakened	
Contaminations	Clean apple segments, free from mineral and plant contaminations, do no allow foreign matter	
Country of origin	Poland	
Additives	3% of citric acid added to water on washing step	
2. DEFINICIONS		
Irregular segments	Segments significantly different in size from the rest pieces	
Permanent clumps	Two or more pieces of apple, or their parts which can not be separated without damage.	
Plant origin contaminations	Any harmless, inedible vegetable material	
Mineral contaminations	Soil, sand, etc.	
Foreign contaminations	Insects or their parts, wood, plastic, paper, stones, metal, etc	
3. TOLERANCES OF DEFECTS		
Features	Tolerances	
Colour Content of segments, not more than: - with colour defects	5pcs/1kg	
Appearance Content of segments, not more than: - irregular segments - permanent clumps	15% 10%	
Wholesomeness Segments damage by diseases and pests, not more than:	1pcs/1kg	
Contaminations Content, not more than: - with skin residue - with seed nest residue - organic contaminations of plant origin - mineral contaminations	3pcs/1kg 2pcs/1kg 0,03% 0,03%	

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4. MICROBIOLOGICAL STANDARDS		
Parameter	Target	Maximum
TVC Enterobacteriaceae Coliforms Eschiericha coli Yests Moulds Staphylococcus aureus Salmonella in 25g Listeria monocytogenes in 25g	≤ 100 000 ≤ 100 ≤ 100 ≤ 10 ≤ 1000 ≤ 1000 ≤ 1000 absent absent	≤ 1 000 000 ≤ 1 000 ≤ 1 000 ≤ 100 ≤ 10 000 ≤ 10 000 ≤ 500 absent ≤ 10 in 1g
5. NUTRITRIONAL DATA		
Nutritional value in 100g		
Water	86,85g	
Energy (kJ i kcal):	200,64 kJ, 48 kcal	
Fat	0,32g	
- Saturated fatty acids	0,053g	
- Unsaturated fatty acids	0,108g	
Protein	0,28g	
Carbohydrates	12,31g	
Sugars	10,10g	
Fibre	1,3g	
Sodium, Na	3mg	
Salt	0,008g	
Food additives	Not allowed	
Source - literature data: USDA National Nutrient Database for Standard Reference Release 27		

6. STORAGE AND TRANSPORT CONDITIONS

Storage: storage temperature required to maintain at every place of the product temperature of not more than-18°C.

Transport: transport temperature required to maintain at every place of the product temperature of not more than-18°C.

7. TOTAL PRODUCT SHELFLIFE

24 months at a temperature no higher than - 18 ° C

8. EXPECTED FOR USE

- after defrosting according to recipes used for finished products, dishes and meals
- repacking

9. PACKAGING AND LABELLING	
Packaging	Paper bag, multi-layered, internally foiled or folding box made of cardboard lined with polyethylene film bag or by agreement. Packaging tight, clean, whole, free from foreign smell.
Labelling	Product nameProducer name and adress

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	 Marking allowing the identification of the batch Net weight Total product shelflife when stored at temperatures no higher than - 18 ° C Information about the content: protect against defrosting 	
according PN-A-75053 or by agreeme	ent	
10. LEGAL BASIS		
Content of heavy metals		According to current regulations of Polish Law and EU
Pesticide residue		According to current regulations of Polish Law and EU
GMO		The product neither contains nor consists of, nor is it produced from genetically modified organisms
Allergens		The product does not contain allergenic ingredients specified in the current EU regulations