



COLD ALEX FOR FOOD PROCESSING PRODUCT SPECIFICATION

Updated March 26th, 2020

IQF WHOLE STRAWBERRY

1. PRODUCT DESCRIPTION

COUNTRY of Origin : Egypt

General quality

- IQF, free rolling
- Not of genetically modified origin
- Healthy and ripe not fermented fruits without any perceptible fungus
- Free from any foreign material – metal detected

- ❖ Composition: single product without any addition
- ❖ Colour: typical strawberries red with limited green or yellow spots.
- ❖ Taste : typical of strawberries, no “off taste”
- ❖ Odour : typical of strawberries, no “off odor”
- ❖ Texture: firm, whole, not mashed
- ❖ Crop : 2019
- ❖ Shelf Life : 24 Months

2. CHEMICAL / PHYSICAL CHARACTERISTICS

- ❖ Brix: min. 9 °
- ❖ pH: 3, 1 ± 0, 3
- ❖ Size: 25-35 mm with 10 % tolerance up to 40 mm
- ❖ Calics: max. 1 / kg
- ❖ Vegetable Pollution: max. 1 / kg
- ❖ Crumble: max. 0, 5 %
- ❖ Sand: max. 0, 5 %

3. BACTERIOLOGICAL CHARACTERISTICS

Total plate count <100,000 cfu/gram

Coliforms (/ gr): <100 cfu/gram

E.Coli Negative

Staphylococcus Negative



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Salmonella Negative

Listeria Negative

Moulds (/ gr): <10,000 cfu/gram

Yeast (/ gr): <10,000 cfu/gram

4. PACKAGING REQUIREMENTS / STORAGE CONDITIONS

Storage / delivery temperature : Minus 18 °C

5. HEAVY METAL : NONE

6. MINERAL RESIGNE : NONE

7. Pesticide Residues

Pesticides are used only according to the regulations of Egypt.

The residues of these pesticides are no more than allowed in Codex Alimentarius.