



nile FRUITS®

IQF Strawberry Dices 10mmX10mmX10mm

TECHNICAL DATA SHEET

Document No.
GF-SAL-04
Issue Date
23-12-2014
Issue No. :
3

PRODUCT	IQF Strawberry Dices "10mmx10mmx10mm"		
PRODUCT DESCRIPTION	Ripe non-organic strawberry, without calyx/stem, not genetically modified, carefully selected, sorted and washed being free from wooden and plastic pieces, stones & sand. Diced to size 10mmx10mmx10mm (3/8 in), independently quick frozen and checked by metal detector.		
ORGANOLEPTIC / SENSORY			
	Color	Pink to Red (Fairly Uniform)	
	Appearance		
	Flavor / Taste	Typical ripe Strawberry	
PHYSICAL /CHEMICAL CHARACTERISTICS			
	Brix (°)	Not less than 5	
	pH	3.3 - 3.8	
	Small Pieces "<5 mm "(%)	Max 5	
	Large Pieces ">10 mm<20 mm "(%)	Max 5	
	Extra Large Pieces "">20 mm "(%)	0	
	Insects	0	
	Foreign Bodies	0	
MICROBIOLOGY CHARACTERISTICS			
	Total Plate Count	≤ 10 CFU/ml	
	Yeast & Mold Count	≤ 10 CFU/ml	
	Coliform Group	≤ 100 CFU/ml	
	E. Coli	≤ 100 CFU/gm	
	TAB	≤ 10 CFU/ 10 ml	
ADDITIVES	FREE		
PRESERVATIVES	FREE		
STANDARD HEAVY METALS	In accordance with EU legislations		
RESIDUES	In accordance with EU legislations		
STORAGE CONDITION	Max -18° C		
SHELF LIFE	24 Months		
PRODUCTION SEASON	JAN-MAY		
STANDARDS	EG 2368/2008 - CUSTOMERS		
PACKAGING	10 KG Blue bag in Carton		
		Net Weight:	10 KG
		40 FT REEFER FCL	23 M. Tons

The above mentioned information has been issued and verified by
The Technical Department of Nile Fruits Egypt Company



IQF Strawberry Slices 10mm

TECHNICAL DATA SHEET

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23-12-2014
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PRODUCT	IQF Strawberry Slices 10m		
PRODUCT DESCRIPTION	Ripe non-organic strawberry, without calyx/stem, not genetically modified, carefully selected, sorted and washed being free from wooden and plastic pieces, stones & sand. Sliced in size 10mm (3/8 in), independently quick frozen and checked by metal detector.		
ORGANOLEPTIC / SENSORY			
	Color	Pink to Red (Fairly Uniform)	
	Appearance		
	Flavor / Taste	Typical ripe Strawberry	
PHYSICAL /CHEMICAL CHARACTERISTICS			
	Brix (°)	Not less than 5	
	pH	3.3 - 3.8	
	Small Pieces "<5 mm "(%)	Max 5	
	Large Pieces ">10 mm<20 mm "(%)	Max 5	
	Extra Large Pieces "">20 mm "(%)	0	
	Insects	0	
	Foreign Bodies	0	
MICROBIOLOGY CHARACTERISTICS			
	Total Plate Count	≤ 10 CFU/ml	
	Yeast & Mold Count	≤ 10 CFU/ml	
	Coliform Group	≤ 100 CFU/ml	
	E. Coli	≤ 100 CFU/gm	
	TAB	≤ 10 CFU/ 10 ml	
ADDITIVES	FREE		
PRESERVATIVES	FREE		
STANDARD HEAVY METALS	In accordance with EU legislations		
RESIDUES	In accordance with EU legislations		
STORAGE CONDITION	Max -18° C		
SHELF LIFE	24 Months		
PRODUCTION SEASON	JAN-MAY		
STANDARDS	EG 2368/2008 - CUSTOMERS		
PACKAGING	10 KG Blue bag in Carton		
		Net Weight:	10 KG
		40 FT REEFER FCL	23 M. Tons



IQF Strawberry Whole

TECHNICAL DATA SHEET

Document No.
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Issue Date
23-12-2014
Issue No. :
3

PRODUCT	IQF Strawberry Whole		
PRODUCT DESCRIPTION	Ripe non-organic strawberry, without calyx/stem, not genetically modified, carefully selected, sorted and washed being free from wooden and plastic pieces, stones & sand. Independently quick frozen and checked by metal detector.		
ORGANOLEPTIC / SENSORY			
	Color	Pink to Red (Fairly Uniform)	
	Flavor / Taste	Typical ripe Strawberry	
PHYSICAL /CHEMICAL CHARACTERISTICS			
	Brix (°)	Not less than 5	
	pH	3.3 - 3.8	
	Deformed & Damaged Fruits (%)	Max 5	
	Rotten/Moldy Fruits (%)	Max 1	
	Overripe Fruits (%)	Max 10	
	Unripe Fruits (Green, White) (%)	Max 10	
	Stems (PC)	Max 26 / 10 kg	
	Leaves (PC)	Max 10 / 10 kg	
	Clusters > 2 Pcs (%)	Max 5	
	Insects	0	
	Foreign Bodies	0	
MICROBIOLOGY CHARACTERISTICS			
	Total Plate Count	≤ 10 CFU/ml	
	Yeast & Mold Count	≤ 10 CFU/ml	
	Coliform Group	≤ 100 CFU/ml	
	E. Coli	≤ 100 CFU/gm	
	TAB	≤ 10 CFU/ 10 ml	
ADDITIVES	FREE		
PRESERVATIVES	FREE		
STANDARD HEAVY METALS	In accordance with EU legislations		
RESIDUES	In accordance with EU legislations		
STORAGE CONDITION	Max -18° C		
SHELF LIFE	24 Months		
PRODUCTION SEASON	JAN-MAY		
STANDARDS	EG 2368/2008 - CUSTOMERS		
PACKAGING	10 KG Blue bag in Carton		
		Net Weight:	10 KG
		40 FT REEFER FCL	23 M. Tons

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