

Ch. des Ages 38
Case postale 113
2533 Evilard
Tel. +41 (0)32 322 83 04
Fax. + 41 (0) 32 323 76 49
h.probst@sysco.ch

HENRI PROBST SA

Pagina 1 di 1



SP29 PROBST
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TECHNICAL SPECIFICATIONS

PRODUCT	I.Q.F. RASPBERRIES	
INGREDIENTS	raspberries	
DESCRIPTION	The fruits are healthy, ripe and individually frozen	
VARIETY	Villamette, Piemonte, Heritage	
ORIGIN	Eastern Europe, Italy, Chile, CEE	
PACKING	2 x 2,5 kg (bag Polyéthylène – corrugated cardboard)	
	EAN 13 (polyethylene bag) 8032797130259	EAN 14 (carton) 28032797130253

*Pesticides' residues according to the European law. The frozen fruits are free from GMO (Reg.CE 1829/2003 and 1830/2003).
The frozen fruits doesn't contain allergens according directive 2003/89/CE and 2006/142/CE , In the department where it is produced, there aren't productions containing allergens.*

CHEMICAL – PHYSICAL FEATURES :	
Brix (at 20 °C)	> 7.0 %
Colour:	red, typical of the fruit
Taste:	typical of the fruit.

NUTRITIONAL VALUES (average) for 100 g of product:	
Energy	34 Kcal - 141 Kj
Protein	1.0 g
Fat	0.6 g
Saturated fat	0.0 g
Salt included naturally	0.008 g
Carbohydrates	6.5 g
Sugar	6.5 g
Fiber	7.4 g

DEFECTS :	
Unripe	3 %
Stalk	10 / kg
Broken raspberries	10 %
Foreign body	Absent

MICROBIOLOGICAL FEATURES:	
Total batteric count	< 10 ⁵ /g
E. Coli	< 10 /g
Salmonella	absent /25 g
STORAGE TEMPERATURE	- 18°C
SHELF LIFE	36 months from production date

ALLERGENS :	YES	NO
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soya beans		X
Milk		X
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulfur dioxide and sulphites		X
Lupine		X
Mollusc		X

MORE INFORMATIONS:	YES	NO
CO2 neutral		X
GOM		X
Nanotechnologie		X
Ionizing radiation		X
Antibiotic		X
Hormone		X
Products that increases performance		X
Palm oil		X
Soybean oil		X
Sunflower oil		X
Colza Oil		X
Hydrogenated fats		X
Alcoholic		X
Caffeinated		X
Of iodized salt		X
Artificial coloring		X
Product storage		X
Antioxidant		X
Phosphate		X
Breeding ground eggs		X
Free-range eggs		X
Airway		X

Frozen fruit process is in accordance to the main hygienic and security rules (H.A.C.C.P.), including metal detector control.