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**HENRI PROBST SA**

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**SP25 PROBST**  
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## TECHNICAL SPECIFICATIONS

|                    |   |
|--------------------|---|
| <b>PRODUCT</b>     | <b>I.Q.F. CULTIVATED BLACKBERRIES</b>   |
| <b>INGREDIENTS</b> | blackberries  |
| <b>DESCRIPTION</b> | The fruits are healthy, ripe, cleaned, washed and individually frozen   |
| <b>ORIGIN</b>      | Italy, Eastern Europe, Chile, CEE   |
| <b>PACKING</b>     | <b>2 x 2,5 kg ( bag Polyéthylène – corrugated cardboard )</b><br><b>EAN 13 (polyethylene bag) 8032797130662</b> <b>EAN 14 (carton) 28032797130666</b> |

*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 )              | > 8.0 %                           |
| Colour:                        | dark violet, typical of the fruit |
| Taste:                         | typical of the fruit.             |

| NUTRITIONAL VALUES (average) for 100 g of product: |                  |
|--|------------------|
| Energy   | 43 Kcal - 180 Kj |
| Protein  | 1.4 g            |
| Fat  | 0.5 g            |
| Saturated fat                                      | 0.0 g            |
| Salt included naturally                            | 0.003 g          |
| Carbohydrates                                      | 10.2 g           |
| Sugar  | 4.9 g            |
| Fiber  | 5.3 g            |

| DEFECTS :          |        |
|--------------------|--------|
| Overripe           | 3 %    |
| Red fruits, unripe | 5 %    |
| Foreign body       | Absent |

| MICROBIOLOGICAL FEATURES: |                                |
|---------------------------|--------------------------------|
| Total batteric count      | < 10 <sup>5</sup> /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.