

SPECIFICATION № 51/IQF

WHOLE ANNULATED BOLETUS (IQF)

1. General requirements

Applicable technical documentation	Technical conditions 9165-004-10651455-08 Quick frozen mushrooms
IQF Whole annulated boletus stands for annulated boletus frozen by means of individual quick freezing, forcing the time of crystallization inside the product, before the temperature at all the points falls down to –18 °C. «Individual quick freezing» means freezing the product individually not making blocks. The product should be stored, packaged and sold at this temperature.	

2. Botanical name

SUILLUS

3. Sampling

GOST 26313-2014 Products of processing of vegetables and fruits. Incoming control and sampling; Technical conditions 9165-004-10651455-08 Quick frozen mushrooms

4. Organoleptic characteristics

Appearance	Whole mushrooms of same species, without mechanical injury, free from blemishes and scorches, inclusive docked stipes.
Color	Close to natural, typical for this species of mushrooms.
Flavour and Aroma (when defrosted)	Close to natural, typical for this species of mushrooms at less expressed stage.

5. Safety requirements

TR EACU 021/2011 “Customs Union Technical Regulation on Food Safety” Technical conditions 9165-004-10651455-08 Quick frozen mushrooms
The product is produced without use of genetically modified sources and pesticide.

6. Microbiological characteristics

TR EACU 021/2011 “Customs Union Technical Regulation on Food Safety” Technical conditions 9165-004-10651455-08 Quick frozen mushrooms
--

7. Special requirements

Parameter	Grade
Cap diameter	not more than 7 sm
Stipe length	not more than 3 sm
Mass content mushrooms with mechanical injury	not more than 10%
Mass content mushrooms with traces of wormholes	not more than 5%
Mushrooms with fissured edges, by weight	not more than 10%
Separated stipes, length not more than 3 sm, by weight	not more than 25%
Plant organic impurities mass content	not more than 0,02%
Mineral impurities mass content	not more than 0,2%

Foreign matter (any extraneous impurities not typical for mushrooms: container remains, pieces of packaging, wood bits, glass, metal, paper, etc.)	not allowed
--	-------------

8. Packaging, storage conditions and shelf life

Type of packaging	- bags of transparent multilayer polymer film, net weight 0,3 – 2,5 kg, in corrugated cartons; - corrugated cartons with polyethylene liner, net weight 8 kg; Other kinds of food grade packaging material are possible.
Storage conditions	Storage temperature not above minus 18°C. Relative humidity not more than 95%.
Shelf life	Not more than 18 months from the date of production
Transportation conditions	Temperature not above minus 18°C. Relative humidity not more than 95%.
Special conditions	Refreezing after defrosting is not allowed.

9. Supplied documents and labeling

Quality documentation	- declaration of conformity (verified copy); - certificate of conformity (verified copy).
Labeling	On the package there is self-adhesive label with the following printed information in Russian: producer name; legal address; the product name; the name of the applicable technical documentation; net weight; gross weight; manufacturing and packaging date; expiry date and storage conditions; recommendations for cooking; nutrient information and energy value, Eurasian Conformity mark.