

# SPECIFICATION № 18S/IQF

## HALVES PORCINI (IQF)

### 1. General requirements

|   |   |
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| <b>Applicable technical documentation</b>   | <b>Technical conditions 9165-004-10651455-08</b> Quick frozen mushrooms |
| <b>IQF Halves Porcini</b> stands for cep 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 $-18^{\circ}\text{C}$ . «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

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| BOLETUS EDULIS |
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### 3. Origin of raw material

|                    |
|--------------------|
| Russian Federation |
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### 4. Sampling

|   |
|---|
| <b>GOST 26313-2014</b> Products of processing of vegetables and fruits. Incoming control and sampling;<br><b>Technical conditions 9165-004-10651455-08</b> Quick frozen mushrooms |
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### 5. Organoleptic characteristics

|                          |  |
|--------------------------|--|
| Appearance               | Sliced mushrooms of same species, without mechanical injury, free from blemishes and scorches. |
| Color                    | Typical for this species of mushrooms.   |
| Flavour (when defrosted) | Typical for this species of mushrooms at less expressed stage.                                 |

### 6. Special requirements

| Parameter  | Grade               |
|--|---------------------|
| Max linear size of slice, dice (for sliced mushrooms)  | under 6 sm          |
| Mass content mushrooms with traces of wormholes  | not more than 5%    |
| Plant impurities   | not more than 0,02% |
| Mineral impurities   | 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         |

### 7. Safety requirements

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

### 8. Microbiological characteristics

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| <b>TR EACU 021/2011</b> “Customs Union Technical Regulation on Food Safety”<br><b>Technical conditions 9165-004-10651455-08</b> Quick frozen mushrooms |
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### **9. Packaging, storage conditions and shelf life**

|                           |  |
|---------------------------|--|
| Type of packaging         | - bags of polyethylene film, net weight 0,3 – 2,5 kg, in corrugated cartons;<br>- corrugated cartons with polyethylene liner, net weight 8 kg;<br>Other kinds of food grade packaging material are possible. |
| Storage conditions        | Storage temperature not above minus 18°C.<br>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.<br>Relative humidity not more than 95%.  |
| Special conditions        | Refreezing after defrosting is not allowed.  |

### **10. Supplied documents and labeling**

|                       |  |
|-----------------------|--|
| Quality documentation | - declaration of conformity (verified copy);<br>- 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; grade; net weight; gross weight; manufacturing and packaging date; expiry date and storage conditions; nutrient information and energy value, Eurasian Conformity mark. |