

# SPECIFICATION № 130/IQF

## COMPOT MIX

(plum (halves), strawberry, redcurrant, aronia)  
(IQF)

### 1. General requirements

<b>Applicable technical documentation</b>	<b>Company Standard 34265508.001-2015</b> Quick frozen fruits. Technical conditions.
<b>IQF Compot mix</b> – stands for mix of berries and fruits 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

PRUNUS DOMESTICA, FRAGARIA ANANASSA, RIBES RUBRUM, ARONIA MELANOCARPA

### 3. Origin of raw material

Russian Federation, Serbia

### 4. Sampling

**GOST 26313-2014** Products of processing of vegetables and fruits. Incoming control and sampling;  
**Company Standard 34265508.001-2015** Quick frozen fruits. Technical conditions.

### 5. Organoleptic characteristics

Product name	Proportion of ingredients, %			
	Redcurrant	Black chokeberry	Pitted plum	Strawberry
Compot mix	40	20	20	20

Appearance (frozen)	Mix of berries and fruits. Berries and fruits are clean, mature, free from pest activity traces, healthy.
Color	Typical for this species of fresh berries and fruits at table stage.
Flavour and Aroma (when defrosted)	Typical for this species of fresh berries and fruits without off-taste and off-flavour.
Texture (when defrosted)	Close to fresh berries and fruits texture, a bit pultaceous is possible.

### 6. Safety requirements

**TR EACU 021/2011** “Customs Union Technical Regulation on Food Safety”  
**Company Standard 34265508.001-2015** Quick frozen fruits. Technical conditions.

The product is produced without use of genetically modified sources and pesticide.

### 7. Microbiological characteristics

**TR EACU 021/2011** “Customs Union Technical Regulation on Food Safety”  
**Company Standard 34265508.001-2015** Quick frozen fruits. Technical conditions.

## **8. Special requirements**

<b>Parameter</b>	<b>Grade</b>
Mass content of ingredients in mix	According to the recipe ±10%
Partly decolorized fruit (berry) mass content (from 20 to 75% of fruits' surface that do not conform color characteristics)	not more than 15%
Fully decolorized fruit (berry) mass content (more than 75% of fruits' surface that do not conform color characteristics)	not more than 2%
Mass content of fruit with a fissured skin	not more than 20%
Fruit (berry) containing sepals and fruit stalks mass content (in fruits frozen without sepals and fruit stalks)	not more than 10%
Mineral impurities mass content	not more than 0,04%
Plant impurities mass content (leaves, sprigs)	not more than 0,5%
Foreign matter (any extraneous impurities not typical for berries: container remains, pieces of packaging, wood bits, glass, metal, paper, etc.)	not allowed
Foreign matter of animal origin (parts of insects, worms and their larvae, etc.)	not allowed

## **9. Packaging, storage conditions and shelf life**

Type of packaging	- bag of transparent multilayer film, net weight 0,3 – 2,5 kg, in corrugated cartons; - corrugated cartons with polyethylene liner, net weight 10 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.

## **10. 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; nutrient information and energy value, Eurasian Conformity mark.