

SPECIFICATION № 18/IQF

WHOLE PORCINI (IQF)

1. General requirements

Applicable technical documentation	Technical conditions 9165-004-10651455-08 Quick frozen mushrooms
IQF Whole Porcini 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 °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

BOLETUS EDULIS

3. Origin of raw material

Russian Federation

4. Sampling

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

5. 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.

6. Special requirements

Parameter	Grade		
	extra	first	second
Cap diameter	1,5-4	4-6	6-8
Color of a cap underside	white	white, cream	cream, light green
Mass content mushrooms with traces of wormholes	5%	5%	10%
Mass content mushrooms with mechanical injury	not more than 8%		
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

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.

8. Microbiological characteristics

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

9. Packaging, storage conditions and shelf life

Type of packaging	- bags of polyethylene 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.

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; grade; net weight; gross weight; manufacturing and packaging date; expiry date and storage conditions; nutrient information and energy value, Eurasian Conformity mark.