

# SPECIFICATION №47/IQF

## WHOLE CHANTERELLE (IQF)

### 1. General requirements

<b>Applicable technical documentation</b>	<b>Technical conditions 9165-004-10651455-08</b> Quick frozen mushrooms
IQF Whole chanterelle stands for chanterelle 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

CANTHARELLUS CIBARIUS
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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; <b>Technical conditions 9165-004-10651455-08</b> Quick frozen mushrooms
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### 5. Organoleptic characteristics

Appearance	Whole mushrooms of same species, free from blemishes and scorches, clean. Mushrooms with fissured edges and broken are possible.
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
Cap diameter	not more than 8 sm
Stipe length	not more than 5 sm
Foreign matter (any extraneous impurities not typical for mushrooms: container remains, pieces of packaging, wood bits, glass, metal, paper, etc.)	not allowed
Mass content mushrooms with mechanical injury (broken)	not more than 5%

### 7. Safety requirements

<b>TR EACU 021/2011</b> “Customs Union Technical Regulation on Food Safety” <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

<b>TR EACU 021/2011</b> “Customs Union Technical Regulation on Food Safety” <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; - 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; production address; the product name; the name of the applicable technical documentation; party; net weight; gross weight; manufacturing and packaging date; expiry date and storage conditions; nutrient information and energy value, Eurasian Conformity mark.