




frozen
SUPERBERRIES

Cranberry GRADE A 12mm-15mm

SPECIFICATION

PRODUCT DESCRIPTION

| | | |
|-----------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| Trade mark | RĀMKALNI | |
| Suitable for | All customers group | |
| Supply/distribution method | Specialized transport which provides storage temperature -18°C or below | |
| General | The product is prepared from fresh sound raw material that is free from toxic residues and taints and comply with all current EU Food Legislation. No allergens, preservatives, no additives, non-GMO's, non-ionizing radiation. | |
| Country of origin | Canada, Latvia |  |
| Ingredients | 100% Cranberries. | |
| Cultivation method | Conventional cultivation | |
| Quality requirements | Grade A 12mm-15mm <ul style="list-style-type: none"> Fruit size in diameter is from 12 mm to 15 mm. | |
| Organoleptic Properties | Flavor: Slightly acidic/sour with no off-notes. The odor should be typical of ripe cranberries with no taints. Odor: Should be typical of ripe cranberries without any taints. Texture: Firm but not tough; the fruit should maintain its shape on defrosting and should not have a woody texture when cooked. | |

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| White or Green Fruit: None allowed (0% tolerance). |
| Fruits <75% Red/Pink: Maximum of 3 allowed per 100 fruits. |
| Fruits 75-89% Red/Pink: Maximum of 15 allowed per 100 fruits. |
| Plant Material: Maximum of 1 piece per 100 fruits. |
| Fine Stems: Maximum of 4 pieces per 100 fruits. |
| Foreign Material: None allowed (0% tolerance). |
| Minor Defects: Maximum of 15 minor defects allowed per 100 fruits. |
| Major Defects: Maximum of 7 major defects allowed per 100 fruits. |
| Combined Major and Minor Defects: Maximum of 15 defects allowed per 100 fruits. |
| Free from mold, rot and other damage. |

SERTIFICATIONS

- HACCP
- ISO50001
- ECO CERT Certified organic by Ecocert Latvia

STORAGE/RECOMMENDED

| | |
|-------------------|--------------------------------------------------------|
| Shelf life | Minimum 2 years from processing when held at < - 18°C. |
| Storage | Stored frozen at < - 18°C. |

PACKAGING

- Frozen cranberries are weighed and filled into blue poly-lined carton octabins.
- Octabins marked with the following information: ingredients, information about the producer, best before date, lot number, weight, cultivation method, quality classification, and designation.
- Then palletized and banded with PP plastic strap before being returned to cold storage for further dispatch (temp: -18°C or below).

| | Boxes on pallet | Pallet height, m | Pallet net weight, kg | Pallet gross weight, kg |
|---------------|-----------------|------------------|-----------------------|-------------------------|
| Pallet | 1 octabine | 1,120 | 300 | 333 |