



Organic Honeyberry (Honeysuckle/Haskap) GRADE A

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	Latvia
Ingredients	100% honeyberry (honeysuckle/haskap)
Cultivation method	ORGANIC cultivation
Quality requirements	<p>ORGANIC berries: Class A Small berries with an elongated elliptic or cylindrical shape and colors ranging from azure to sapphire depending on the composition of the fruit. Honeysuckle berries have an aromatic, juicy, sour-sweet, and rich flavor profile. Commercial maturity (SS: TA \geq 8) <i>The ratio of soluble solids to titratable acidity must be at least 8.</i></p> 

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Color: Berries should be primarily blue with a hue typical of ripe honeysuckle.
Flavor: The flavor shall be slightly acidic/sour with no off notes. The odor shall be typical of ripe honeysuckle with no taints
Texture: The texture shall be firm but not tough and the berries should hold their shape upon defrosting.

CERTIFICATIONS

- HACCP
- ISO50001
- Organic certification

STORAGE/RECOMMENDED

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

PACKAGING

- Whole, frozen honeysuckle berries are weighed and filled into blue poly-lined carton octabins.
- Octabins marked with the following information: ingredients, producer information, best before date, lot number, weight, cultivation method, and quality classification designation.
- Pallets are banded with PP plastic straps before being returned to a cold storage for further dispatch at a temperature of -18°C or below.

	Boxes on pallet	Pallet height, m	Pallet net weight, kg	Pallet gross weight, kg
Pallet	1 octabine	1,120	400	433