



frozen
SUPERBERRIES

Organic Quince GRADE B

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% Quince | | |
| Cultivation method | Organic cultivation | | |
| Quality requirements | <p>Organic berries Grade B Quince Grade B fruits are delivered fresh to the factory. The load is then put to the freezer at a temperature -18°C or below. Fruits <75% Yellow-green. Plant Material: Present. Minor defects in shape, coloring, russeting, bruises are allowed.</p> | | |
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PRODUCT DESCRIPTION

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| Appearance: The fruit is typically small, around 3-5 cm in diameter, and has a round to slightly oblong shape. |
| It is usually yellow to greenish-yellow when ripe, with a smooth, firm skin that can sometimes have a slight blush of red. |
| Texture: The flesh is quite hard and gritty. |
| Aroma: Japanese quince has a strong, pleasant fragrance that is often described as a mix of citrus, apple, and tropical fruit. |
| Flavor: very tart and astringent, with a sour taste. |
| Texture: The texture should be firm but not tough, and the fruit should hold its shape upon defrosting. |

SERTIFICATIONS

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

STORAGE/RECOMMENDED

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

PACKAGING

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