



# Organic Rhubarb GRADE B

## SPECIFICATION

### PRODUCT DESCRIPTION

<b>Trade mark</b>	RĀMKALNI
<b>Suitable for</b>	All customers group
<b>Supply/distribution method</b>	Specialized transport which provides storage temperature -18°C or below
<b>General</b>	<p>Organic rhubarb Grade B</p> <p>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.</p>
<b>Country of origin</b>	Latvia
<b>Ingredients</b>	100% Rhubarb, sliced stalk.
<b>Quality requirements</b>	<ul style="list-style-type: none"> <li>Cuted frozen rhubarb</li> <li>This class includes rhubarb which does not conform to Class A, but which fully or partially meets minimum requirements;</li> <li>Stems color: green and or red;</li> <li>Stem diameter: &lt;15 mm</li> <li>The following defects may occur (shape defects; stem defects, that can be removed by peeling; minor external bruises; small surface cracks. Stem structures and visual damage are possible, such as overripe stems with holes.</li> </ul>



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**Flavour/ aroma:** The flavour shall be slightly acid / sour with no off notes.  
**The odour** shall be typical of ripe rhubarb with no taints.

**Colour:** Rhubarb is to be mainly pink in colour, typical of ripe rhubarb. minimum 60 % red coloration.

**Texture** shall be firm but not tough and the fruit should hold its shape on defrost. The rhubarb must not have a woody texture once cooked.

No pests or damage caused by pests.

Free from mold, rot and other damage.

Free of sand, stones, snails, insects and other foreign objects.

**Size profile- transverse slice** 5 mm to 10 mm

**Stalk diameter** 10 mm to 20 mm

**Defect tolerances** Foreign Material – 0%, EVM (vegetable matter), Blemish, Damaged, Clumps

### CERTIFICATIONS

- HACCP
- ISO50001
- Organic certification

### STORAGE/RECOMMENDED

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

### PACKAGING

- Cut, frozen rhubarb pieces are weighted 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	320	353