

Freeze-dried sliced Strawberry

**Product description:** Strawberry slices, healthy, crunchy, uniform colors, free of foreign smell and presence of fermented fruits.

**Origin of:** Egypt

**Botanical name:** Fragaria x ananassa

**Organoleptic Characteristics:** Color stable bright red to dark red, taste and smell typical for raspberry

Physical standards	Limit
Whole fruits	Min 90%
Broken	Max 5%
Powder	Max 5%
Water	4g
Microbiology characteristics	Value
Total Plate Count	100 000 per Gram Maximum
Yeast and molds	5000 per Gram Maximum
Total Coliforms	50 per Gram Maximum
E.coli	Less than 10 per Gram
Salmonella	Negative in 25g
Listeria Monocytogenes	Negative in 25g
Coag. Pos. Staph.	Less than 10 per Gram
Hepatitis A and Norovirus	Negative
<b>Chemical Characteristics:</b> Residues of pesticides as per Regulation (EC) 834/2007	
Heavy metals Cd, Pb content as per Regulation (EC) No 466/2001 (EC) No 1881/2006	
Free from genetically modified organisms, Free from additives unless specified. <b>All the standards of pesticides, heavy metals and microbiology given above are in accordance with the EU Regulations.</b>	
<b>Allergens:</b> There are no allergens according to directive 1169/2011/EC and its later amendments in our production.	
<b>Packaging:</b> Polyethylene closed bags (1x5kg), carton +- 5Kg <b>Storage:</b> Max 25°C, humidity 50%	
<b>Shelf life:</b> If stored in proprie conditions and unopened original package shelf life is 24months.	

Nutritional values per 100 g	
Energy	1359kJ/325kcal
<b>Fat</b>	3,8 g
of which saturated fatty acid	0,36 g
<b>Carbohydrates</b>	52,6 g
of which sugar	52,6 g
Proteins	7,9g
Salt	0,01 g