

## 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<br>Heavy metals Cd, Pb content as per Regulation (EC) No 466/2001 (EC) No 1881/2006<br>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 appropriate 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         |