



SPECIFICATION

Strawberry freeze dried powder

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Version date: 11/2025

Organoleptic properties

Appearance	hydroscopic free-flowing powder, lumps if any can be easily broken without foreign bodies*
Colour	red
Aroma / taste	characteristic for strawberry taste and flavour
Fruit equivalent	1 kg of freeze dried product is equivalent to appr. 10,2 kg of fresh berries
Ingredients	strawberry
Binomial name	Fragaria ananassa

* product passes through the metal detection

Chemical / physical values

parameter	limits, unit	method
Moisture	< 5 %	drying at 80-100°C
Size	0-1 mm	dry sieving
Content of particles that differ from the specified parameters	max 5 %	by weight

Microbiological values

parameter	limits, unit	method
Total plate count	< 50 000 CFU/g	ISO 4833:2003
Yeast	< 500 CFU/g	ISO 21527-1:2008
Moulds	< 1 000 CFU/g	ISO 21527-2:2008
Coliforms	negative / 0,1 g	ISO 16649-1:2001
Salmonella	negative / 25 g	ISO 6579:2002

Nutritional value per 100 g

(calculated theoretical values)

Energy	1595 kJ / 381 kcal
Protein	4,9 g
Carbohydrates	84,9 g
- of which sugars	54 g
Fat	2,5 g
-of which saturated fat	0,16 g
-of which monounsaturated fat	0,47 g
-of which polyunsaturated fat	1,87 g
Dietary fiber	24,5 g
Minerals (salt)	
-sodium (Na)	0,012 g
-potassium (K)	1,04 g

Residues and contaminants residues of pesticides and permitted level of mycotoxins and heavy metals are according to the latest EU provisions

GMO product free from GMO

Organic status according the Regulation EC No 834/2007, No 889/2008

Organic producer code UA-BIO-140

Allergens product does not contain allergens or ingredients with allergen potential according EU regulations and ALBA List

Radioactivity according to current EU legislation

Shelf life 12 months for packing of PE-bag or 24 months for packing "bag in bag" (PE blue sealed bag in metallic bag) from date of manufacturing

Storage conditions cool and dry in the original airtight packaging

Applies to powder. Before placing a finished product in warehouse, half of the height of the pallet case of reducing the degree of flattening of the cartons. When storing the product, it is necessary to every 3 weeks, put the package upside down, and the package from the bottom to the top, to prevent

caking. In case of non compliance with the above requirements, complaints will not be taken into account.
Packaging blue PE-bag or metallic bag in a carton box or according to special agreements



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