



SPECIFICATION

Strawberry freeze dried powder

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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		

Packaging

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


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