



Product Specification and Declaration on Food Safety

Dated : 02.08.2022. / VL - 2

Reviewed - 04.12.2024.

Our product is in compliance with following microbiological and chemical standards:

PRODUCT SPECIFICATION	
Description	IQF SEABUCKTHORN, class A
Process	Fruits are picked up at good maturity, inspected, quickly frozen, cleaned, but can have a slight defect in shape; coloring, and slight skin defects. The defects must not, in any case, affect the pulp of the fruit. Product is prepared from ripened berries - in condition to use. After freezing process berries are cleaned from branches, leaves, stems and optically sorted to meet grade A quality.
Composition	100 % Seabuckthorn, mixture of varieties: Botanicheskaja / Maria / Tatjana
Scientific name	<i>Hippophae rhamnoides</i>
Origin	Latvia
Harvest period	August - October
Storage and shelf life	-18°C / 24 months

FOOD SAFETY	
GMO	The product is free from any genetically modified organisms.
Ionization	The product has not been subjected to ionizing irradiation in accordance with Council Directive (EU) N° 1999/2.
Heavy metals	The product complies with Regulation (EU) 2023/915 (25 th of April, 2023) on maximum levels for certain contaminants in food Pb <0.03 mg/kg ; Cd <0.05 mg/kg
Radio-activity	< 100 Bq (Cesium 134 + 137)
Allergens	The product is free from any allergens in accordance with Regulation (EU) N° 1169/2011.
HACCP	A risk analysis is done (foreign bodies, microbiological, chemical, allergen risks) in accordance with Regulation (EU) N° 852/2004 on the hygiene of foodstuffs.

Traceability	Implementation of a traceability system to find all information about the batch within 24 hours: identification of raw material growers, internal quality control (on raw material and finished product), quantity, packaging batches. A recall procedure for finished product exists in case of crisis (cf. Regulation (EU) N° 178/2002).
Additives	Absence of any additive
Aroma	Absence
Packaging	The product complies with Regulation (EU) N° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with foodstuffs. ; Regulation (EU) N° 2023/2006 of 22 December 2006 as amended, concerning good manufacturing practices for materials and articles intended to come into contact with foodstuffs ; Regulation (EU) N° 10/2011 of 15 January 2011 on plastic materials intended to come into contact with foodstuffs and its amendments
PESTICIDES	
The product complies with regulation (EU) N°149/2008 and N°396/2005 and its amendments, and MRLs of the regulations of the following countries (available list on request): European Union	

ORGANOLEPTIC SPECIFICATION		
	Target	Rejection
Smell	Typical of the fruit, pungent/ fresh	Off-smell, typical of the fruit
Taste	Fruity, typical of seabuckthorn, slight astringency and acidity	Taste typical of seabuckthorn
Color	Orange/ yellow	

PHYSICO CHEMICAL SPECIFICATION			
	Target	Tolerance	Method
Brix	6 - 12 °	7 - 12 °	Brix refractometer at 20°C
pH	2.60 - 3.30		pHmeter at 20°C

Defaults		Tolerance	Unit
Mouldy fruit		Absence	
Blocks / clumps	1-4 fruits	5%	% w/w
Blocks / clumps	> 4 fruits	Absence	% w/w

Extraneous Vegetable Matter		Tolerance	Unit
Leaves	< 5 mm	3-4 pcs	/kg
Leaves	> 5 mm	1-2 pcs	/kg
Stems	< 3 mm	1-2 pcs	/kg

Foreign Matter

All non vegetable foreign matter		Absence	
----------------------------------	--	---------	--

Juice and extract content of berries - Botanicheskaja 85% / Maria 80% / Tatjana 75%

Extract content - Botanicheskaja 15,5g / 100g / Maria 19g/100g / Tatjana 22,6g/100g

B carotene - Botanicheskaja 398mg /100g extract / Maria 375mg/100g / Tatjana 874mg/100g

Total polyphenols - Botanicheskaja 160mg /100g / Maria 180mg/100g / Tatjana 241mg/100g

MICROBIOLOGICAL SPECIFICATION

	Tolerance	Unit	Method
Total flora count	<100 000	cfu/g	ISO 4833-2
Moulds	< 1000	cfu/g	ISO 21527-1
Yeast	<5 000	cfu/g	ISO 21527-1
Coliforms 30°C	< 10	cfu/g	ISO 4832
Enterobacteriaceae 37°C	< 10	cfu/g	ISO 21528-2
Escherichia coli*	< 100	cfu/g	ISO 16649-2
Salmonella*	Absence	ABS/25g	ISO 6579-1
Listeria monocytogenes	Absence	ABS/25g	ISO 11290-1

* Regulation (EU) N° 2073/2005 laying down microbiological criteria for foods and its amendments

LOGISTIC CONDITIONS

Packaging	Paper bag 25 kg (food grade).
Labelling	First packaging label : Name of the product - Origin - Net weight - Batch number-Production date - Best before date - Storage temperature - Name of the Manufacturer/ Seller
Palletization	Type of pallet : Euro Pallet 80x120cm, protected by angles and PE film 1.95m high maximum Pallet label: Name of the product - Origin - Net weight - Batch number-Production date - Best before date - Storage temperature - Name of the Manufacturer/ Seller Per pallet - 750,00kg
Transport Storage	-18°C 24 months

A class
Sort MARIA



Sort Botanicheskaja



Buyer Company name _____

Signature _____

Date of completion of documents _____

Stamp _____