



## LPKS Baltic Berry Gardens

### Product Specification and Declaration on Food Safety

Dated : VL - 23 / 2023

Reviewed: 05.12.2024.

#### PRODUCT SPECIFICATION

Description	<b>SEABUCKTHORN juice 100% NFC</b>
Process	Seabuckthorn juice pasteurized, made from frozen seabuckthorn using pressing method, mixture of varieties, berries can be good conditions , sorted for foreign matter and packed to a good hygienic standart. Ready to use
Composition	100 % Seabuckthorn, mixture of varieties
Scientific name	<i>Hippophae rhamnoides</i>
Origin	Latvia
Harvest period	August - October
Conservation	Storage +2°C till + 6°C /12 month

#### FOOD SAFETY

GMO	The product is free from any genetically modified organisms. According to regulation EC 1829/2003 and 1830/2003
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) N° 1881/2006 and its amendments setting maximum levels for certain contaminants in foodstuffs. Pb <0.03 mg/kg ; Cd <0.05 mg/kg
Radio-activity	Max 25Bq/kg
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.
Additives	Absence of any additive, No added juice concentrate, no added vitamin C
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
<b>PESTICIDES</b>	
The product complies with European regulation (EU) N° 837/2007 and is free from any pesticide residues	

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

<b>PHYSICOCEMICAL PARAMETER</b>		
	<b>Target</b>	<b>Method</b>
Brix	8-13	Brix refractometer at 20°C
pH	2,3-4,2	pH meter at 20°C
Moisture	78 - 85 %	

<b>ACIDITY pH 8,1g/l (at +20°C)</b>	
Tartaric acid	29 ± 5,0 g/l
Maltic acid	26 ± 6,0 g/l
Citric acid	25 ± 8,0 g/l

<b>Foreign Matter</b>	
All non vegetable foreign matter	Absence

<b>MICROBIOLOGICAL SPECIFICATION</b>			
	<b>Toleranc e</b>	<b>Unit</b>	<b>Method</b>
Total count	<1000	ufc/g	ISO 4833-1:2014
Yeasts	< 1*10 <sup>1</sup>	ufc/g	ISO 21527-2:2008
Coliforms	< 1*10 <sup>1</sup>	ufc/g	ISO 4832:2006

Molds	< 1*10 <sup>1</sup>	ufc/g	ISO 21527-2:2008
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

<b>LOGISTIC CONDITIONS</b>	
Packaging	Metal drum 200kg (food coating inside) with aseptic bag ( food grade) Sample- Carton box 3kg with aseptic bags
Labelling	Label on the drum : Name of the product / Name of the Seller Origin / Net weight / Batch number Production date / Best before date Storage temperature
Palletization	Pallet 1200x1200cm with 4 drums
Transport	+ 2°C till + 6°C

Approved by :

Company name \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

Stamp \_\_\_\_\_