



LPKS Baltic Berry Gardens

Product Specification and Declaration on Food Safety

Dated : VL - 24 / 2023

Reviewed : 05.12.2024.

PRODUCT SPECIFICATION	
Description	SEABUCKTHORN puree without skins and seeds 100%
Process	Seabuckthorn puree pasteurized, made from frozen seabuckthorn extraction of juice and pulp from whole berries, 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 +4°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° 2023/915 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
PESTICIDES	
The product complies with European regulation (EC) No 396/2005 and is free from any pesticide residues	

ORGANOLEPTIC SPECIFICATION		
	Target	Rejection
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	

PHYSICOCEMICAL PARAMETER		
	Target	Method
Brix	7-15	Brix refractometer at 20°C
pH	2,3-4,2	pH meter at 20°C
Moisture	79 - 85 %	

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

Foreign Matter	
All non vegetable foreign matter	Absence

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

LOGISTIC CONDITIONS	
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	+ 4°C till + 6°C

Approved by :

Company name _____

Signature _____

Date _____

Stamp _____