



LPKS Baltic Berry Gardens

Product Specification and Declaration on Food Safety

Dated : VL - 24A / 2023

Reviewed : 05.12.2024.

PRODUCT SPECIFICATION	
Description	SEABUCKTHORN puree ORGANIC without skins and seeds 100%
Process	Organic Seabuckthorn puree pasteurized, made from frozen organic 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 standard. Ready to use
Composition	100 % Organic 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) N° 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 organic seabuckthorn, slight astringency and acidity	Taste typical of organic seabuckthorn
Color	Bright Orange/ yellow	

PHYSICOCHEMICAL 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			
	Tolerance	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 _____