



<p>BILLINGTON FOOD INGR. LTD. CUNARD BUILDING, LIVERPOOL, L3 1EL</p> 	<p><b>Product specification</b> IQF Lingonberries</p>
	<p>Country of Origin (s): Poland</p>

<b>1. General</b>			
Product Code	LISW00WHOO-K		
Options	Whole		
Variety			
<b>Name and contact details (Technical)</b>			
Peter Dean Cunard Building, Liverpool, L3 1EL 01512439037			
<b>Name and contact details (Sales)</b>			
Debbie Dutton Cunard Building, Liverpool, L3 1EL Direct 01512439049 Mobile 07827300161			
<b>2. Product</b>			
Processing flow	The product is resulting from the freezing of fresh, healthy lingonberries cleaned and whole.		
Ingredient Declaration	Lingonberries		
Processing Aids/Preservatives	N/A		
<b>3. Packaging</b>			
<b>Unit packaging</b>			
Net weight	Packaging	Dimension w x h x l	Units/Pallet
10kg	Blue PE bag in brown cardboard box.		63
<b>4. Labelling</b>			
Product name, Producers name and address, batch number, net weight, shelf life, information about the content			
<b>5. Packing/Storage</b>			
Storage Controls	Store at -18C		

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<b>6. Microbiological Standards</b>		
Test	Target	Reject Limit
TVC	<100000	>1000000
Enterbacteriaceae	<100	>1000
Coliforms	<100	>1000
E-coli	<10	>100
Yeasts	<1000	>10000
Moulds	<1000	>10000
Staphlococcus Aureus	<100	>500
Salmonella in 25g	Absent	Present
Listeria in 25g	Absent	>10 in 1g

<b>7. Chemical Standards</b>			
			<u>Standard</u>
Pesticides			EU Regulation
Heavy Metals			EU Regulation
Type of Test	Yes/No	Sensitivity Used	Comments
Metal Detection	Yes	Ferrous - 2.5mm, Non Ferrous – 3.5mm, Stainless Steel – 4.0mm	
Sieved			
Filtered			

<b>8. Nutritional Information</b>			
	Per 100g		Theoretical/Analytical
Energy	130KJ	31Kcal	Theoretical
Proteins (g)	1.1		Theoretical
Carbohydrates (g)	13.8		Theoretical
Of which is Sugar (g)			
Fat (g)	0.2		Theoretical
Saturated Fat (g)			
Fibre (g)	5.2		Theoretical
Sodium (mg)			

<b>9. Product Quality Standards</b>	
Colour	Bright red to red

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Texture	Hard when frozen, weakened from leakage of juices in thawed state.
Odour	Typical of redcurrants, without any foreign aroma
Taste	Typical of redcurrants, without any foreign taste


**10. Finished Products Attributes**

	Target	Reject	Units	Sample Size
Damaged	<4	>4	%	10kg
Dried	<5	>5	%	10kg
Cracked	<5	>5	%	10kg
Permanents Clumps	<5	>5	%	10kg
Bright Pink	<10	>10	%	10kg
Green & White	<2	>2	%	10kg
Damaged by disease	<1.5	>1.5	%	10kg
Plant contamination	<2	>2	%	500g
Stalk	<1	>1	%	500g
Mineral Contamination	<0.04	>0.04	Pieces	500g

**11. Allergens/Colouring/Flavours/Preservatives**

Allergens	Present (Yes/No)	If yes, please specify
Cereals containing gluten	No	
Crustaceans	No	
Eggs	No	
Fish	No	
Peanuts	No	
Soybeans	No	
Milk (Including lactose)	No	
Other Nuts	No	
Clerey	No	
Mustard	No	
Sesame Seeds	No	
Molluscs	No	
Lupin	No	
Sulphur Dioxide & Sulphites (>10mg/kg (mg/l) AS SO <sub>2</sub> )	No	
Natural Colours	No	
Organic	No	

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Artificial Colours & Preservatives	No	
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**12. GMO Declaration**

Does the product, or any of its ingredients contain any genetically modified ingredients? **No**

Have genetically modified organisms been used as a processing aids or additives used in connection with the production of the food or any of its ingredients? **No**

Have genetcially modified organism been used to produce processing aids or additives? **No**

**13. Irridation Policy**

I can confirm that the products supplied by Billington Food Ingredients under this specification has not undergone any irriration treatment or process. I further confirm that no ingredients or processing used in conjunction with this product has undergone irriration treatment.

**14. Other Information**

Shelf life: 18 months from date of production.

**15. Image**



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