

## TECHNICAL DATA PRODUCT SPECIFICATION

**FRESH STRAWBERRIES** 

DATE: : 23/11/2023

REVISION: 01

PAGE: 1/1

PRODUCT NAME	FRESH STRAWBERRIES	<b>100</b>
SCIENTIFIC NAME	Fragaria	
H.S. CODE	08.10.10	
COUNTRY OF ORIGIN	Peru	
CERTIFICATION	SENASA – PERU	( C C C C C C C C C C C C C C C C C C C
PHYSICAL DESCRIPTION	100% natural product, obtained by selecting and harvesting whole, fresh and healthy strawberries, free of damage caused by insects and/or diseases, free of foreign particles. Subjected to a rapid cooling and conservation process to guarantee the quality of the product.	
INGREDIENTS	100% Fresh Strawberries	
NUTRITIONAL VALUES (100 grams)	Water	89.6
	Calories	32 kcal
	Carbohydrates	7 g
	Proteins	0.7 g
	Fiber	2.2 g
	Calcium	25 mg
	Iron	0.8 mg
PHYSICO - CHEMICAL CHARACTERISTICS	Color	Red
	Odour	Characteristic
	Taste	Characteristic
	Appearance	Whole
	Strange material	Absence
	Saponine	Absence
	Metals	Metal free
MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT	LIMITS
	Aerobic Mesophilic	< 10 000 ufc/g
	Coliformes	< 10 ufc/g
	E. coli	< 3 ufc/g
	Listeria Monocitogenes / 25g	Absence / 25g
	Salmonella SP / 25g	Absence / 25g
	Staphylococus Aureus	Absence
1		
USE	We can use strawberries naturally and also in juices, jams or various desserts.	
PACKING MATERIAL	Boxes: Quantity of choice.	
SHELF LIFE	5 - 10 days.	
STORAGE	Refrigerated Storage from 0 ºC to 3 ºC.	
LABEL INFORMATION	Product name, net weight, manufacturer name and address, production and ex-	
	piration date, barcode and country of origin. According to customer requirement	