

Product Specification Sheet		
Product	Frozen Jamun Slices	
Description	The product is derived from fresh and mature Jamun. The fruit is washed, selected, cored, sliced inspected, filled, frozen in blast freezer at -35 °C, passed through metal detector and stored at -18° C to ensure its quality.	
Origin	India	
Finish products	100% Jamun	
Ingredients	Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}	
Parameter		Specifications
1	Organoleptic Characteristics	
1.1	Appearance	Good. No raw fruit.
1.2	Texture	Soft after thaw
1.3	Colour	Uniformly deep violet
1.4	Odour	Characteristics of the ripe Jamun and free from foreign and off odor
1.5	Taste	Characteristics of the ripe Jamun and free from foreign and off taste
2	Physical and Chemical Characteristics	
2.1	Soluble solids (° Brix)	Min 9°
2.2	pH	Max 4.5
2.3	Titration acidity (% citric acid)	Max 1.0
2.4	Foreign Matter	0
2.5	F.E.V.M	0
2.6	E.V.M (numbers)	0

FRIZWELL AGRO FOODS

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2.7	Moldy	0
2.8	Unripe (white-green)	0
2.9	Overripe/oxidized (brownish to black)	0
3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Jamun and does not contain any added preservatives, colors, flavours or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 1 kg x 10 pouches in 5 ply carton.

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored below -18⁰ C

Best Before: Twenty four months from the date of manufacturing when stored below -18⁰ C