

CERTIFICATE OF ANALYSIS

Strawberry Freeze Dried Powder < 1 mm

P00021010101

I. Product information

Product description Freeze Dried Strawberry (*Fragaria × ananassa*) Powder
The product is produced by Freeze Drying and milling of IQF Strawberry (*Fragaria × ananassa*) with none carrier into fine powder. Fruit concentration 12 : 1. The product is prone to solidification.
Status: Conventional

Product name	Strawberry Freeze Dried Powder < 1 mm	Status
Latin name	<i>Fragaria × ananassa</i>	Complies
Part of the plant	Fruit	Complies
Extraction solvent	None	Complies
		Complies

II. Origin

Processing country	Poland
Raw material origin	Egypt

III. Organoleptic description:

Color	typical of strawberry	Result
Odor	typical of strawberry without foreign smells	Complies
Taste	typical of strawberry without foreign flavors	Complies

IV. Physical - Chemical Quality:

Loss on drying, below	5%	Result
Screening	Min. 95% < 1 mm	Complies
Colorants	None	Complies
Additives	None	Complies

Product free from contamination, burnt fruits, forming bodies, free from pests and insects as far as they can be removed by sieving, visual inspection on the tape, not detecting with sensitivity of 1,5 mm for Fe, 1,5 mm for non-Fe and 2 mm for SS. Our products with mention of silicon dioxide (SiO₂) intentionally added in the technical data sheet, may be concerned.

Pesticides	< MRL mg/kg	Complies	PN-EN 15662:2018-06
Pb - Lead	< 0,10 mg/kg	Complies	PN-EN:15763:2010
Cd - Cadmium	< 0,03 mg/kg	Complies	PN-EN:15763:2010
Aflatoxins B1+B2+G1+G2	< 4,00 µg/kg	Complies	ISO 16050:2003
Aflatoxin B1	< 2,00 µg/kg	Complies	ISO 16050:2003
Ochratoxin A	< 2,00 µg/kg	Complies	MP-00895-PL

Analysis values are performed on unprocessed raw material. When analysis are done on final product it has to be recalculated based on processing ratio. The exact ratio to each batch available upon request.

V. Microbiology

	Limit	Result	Method
Total aerobic microbial count	< 100 000 cfu/g	Complies	ISO 4833-1:2013-12
Total yeast/mould count	< 5 000 cfu/g	Complies	ISO 21527-1/2:2009
Salmonella	Absent in 25g	Complies	ISO 6579-1:2017-04
Enterobacteriaceae	< 100 cfu/g	Complies	ISO 21528-2:2017-08
E coli:	Absent in 1g	Complies	ISO 16649-2

VI. Processing information

Production date	14-07-2023
Best before date	13-07-2025
LOT number	L00020970932306 (M0002P030119523032167)

According to the regulation 1999/2/EC with amendments, the product has not been ionized.

According to the regulation 2001/18/EC, 1829/2003/EC and 1830/2003/EC the product does not contain added deliberately GMO.

VII. Storage and Packing Information

Unit net weight	5 kg
Storage conditions	Keep in temperature 0-25°C, store in dry, dark and cool place, protect from moisture.
Packaging information	Packaging materials and materials getting in contact with the product are in accordance with EC REG 10/2011 and EC REG 1935/2004 with amendments.

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