



INTERFOOD 60 D.O.O.

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RASPBERRY – *rubus idaeus*

Dried, infused with glucose – fructose syrup

- Characteristics:** Equally colored berries, from red to dark red color
Berries are aromatic and have typical smell and taste for raspberries.
- Physical:** Ingredients: raspberry berries and sugars (glucose and fructose).
The consistency of berries is firm, without crystallisation.
No foreign matter and no dirt, without the presence of the remains of plants and without trace of the presence of insects.
Dimensions: around 8-15 mm, without damages.
Humidity: 16-18 %.
Treated with vegetable cooking oil (less than 0,2 %).
Content of citric acid (less than 0,2%).
- Microbiology:** Non fermented and non sticky product.
Without presence of mold and yeast.
- Packing:** Single pack : 9 kg carton box with 9 PE bags (9/1)
Transport packing : euro pallets, 56 or 64 carton boxes on one pallet.
- Labeling:** Name, lot no, expiry date, producer, buyer, quantity
- Storing conditions:** Store in place where humidity is below 60% , without presence of insects. Optimal storage temperature is 12 c.
- Shelf life:** 12 months
- Special notes:** STATEMENT: product isn't GMO and it has no presence of allergens and pesticides.
Product is safe for use and it can be used by children and pregnant woman as well as for other persons without age restrictions.

NUTRITIONAL INFORMATION

Nutrient per 100g of product contains:

Proteins	2,98 g
Fats	1,22 g
Saturated fatty acids	0,14 g
Dietetic fibers	15,76 g
Carbohydrates	59,65 g
Total sugar content	52,63 g
Sodium	0,007 g
Energy value	293 kcal / 1236 kJ

MICROBIOLOGY

Enterobacteria	< 10
Dry matter content %	75,54
Content of SO ₂ (mg/kg)	< 0,30
Sk + Bk (mg/kg)	< 10