



WILD STRAWBERRY – *fragaria vesca*

Dried, infused with apple juice concentrate / fructose – glucose syrup / organic with organic apple juice concentrate

Characteristics:	Equally colored berries, red color. Berries are aromatic and have typical smell and taste for wild strawberries.
Physical:	Ingredients: wild strawberry berries and apple juice concentrate (or) fructose – glucose syrup or Organic wild strawberry berries and organic apple juice concentrate. 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. Moisture content: 16-18 % Dimensions: around 5-15 mm, without damages. Treated with vegetable cooking oil (less than 0,2 %) - doesn't apply for organic fruits Content of citric acid (less than 0,2%) - applies only for fructose – glucose syrup infused fruits
Microbiology:	Non fermented and non sticky product. Without presence of mold and yeast.
Packing:	Single pack : 10 kg carton box with 10 PE bags (10/1) Transport packing : euro pallets, 64 or 56 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:	One year for fructose – glucose syrup infused fruits / Year and a half for apple juice concentrate infused fruits and organic fruits
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.