

Finished Product Specification

| General Description | | | | |
|---------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|-----------------|----------------|---------------------------|
| Product Name: | Freeze Dried Raspberry (whole) | | | |
| Brand Name: | VFD | | | |
| Ingredients: | Raspberry | | | |
| Weight: | 1 lb, 15 lb, bulk or as customer requested | | | |
| Country of Origin (COO): | Processed and packaged in Canada | | | |
| Intended Use: | Ready to eat food products | | | |
| Sensory Attributes | | | | |
| Color: | Red (Raspberry) | | | |
| Flavour: | Typical of ripe Raspberry , free from any objectionable taste | | | |
| Aroma: | Typical of ripe Raspberry , free from any objectionable taste | | | |
| Texture: | Dry, Crunch | | | |
| Physical and Chemical Attributes | | | | |
| Size: | Whole Raspberry 10mm-20mm | | | |
| Moisture content %: | < 5% | | | |
| Allergens | | Presence | Absence | May Contain Traces |
| Peanuts & products thereof | | | X | |
| Tree Nuts & products thereof | | | X | |
| Dairy & products thereof (including lactose) | | | X | |
| Egg & products thereof | | | X | |
| Fish, Crustaceans or Shellfish and products thereof | | | X | |
| Cereals containing gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut or their hybridized strains, and products thereof | | | X | |
| Soybeans and products thereof | | | X | |
| Microbial Attributes | | | | |
| Details | Target | | Method | |
| APC | <50,000 cfu/g | | MFHPB 18 | |



| | | |
|---------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| Total Coliform | <100 cfu/g | MFHPB-34 |
| <i>E. coli</i> | <100 cfu/g | MFHPB-34 |
| Y&M | <15,000 cfu/g | MFHPB-22 |
| Salmonella | NEG | MFLP-49 |
| Listeria sp. | NEG | MFHPB-29 |
| Packaging | | |
| Bag Style: | Food grade aluminum foil bag | |
| Box Style: | Corrugated box | |
| Labeling | | |
| Bag Labeling: | Clearly identified with product name, net weight, best before date (YY.MM.DD), manufacture name and address to guarantee traceability. | |
| Box Labeling: | One label on each box. Clearly identified with product name, lot number, net weight, and manufacture information | |
| Shelf Life & Storage | | |
| Shelf Life: | 3 years for unopened products For maximum freshness, use within 5 days of opening | |
| Storage: | Storage under dry cool conditions, humidity <50%, temperature between 32°F (0°C) to 75°F (23.9°C) is recommended; boxes and bags should be kept sealed. | |

| Nutrition Facts | |
|-----------------------------------------------------------------|------------------------------|
| Valeur nutritive | |
| Per (15 g) par (15 g) | |
| Calories 60 | % Daily Value* |
| | % valeur quotidienne* |
| Fat / Lipides 0 g | 0 % |
| Saturated / saturés 0 g | |
| + Trans / trans 0 g | 0 % |
| Carbohydrate / Glucides 2 g | |
| Fibre / Fibres 1 g | 4 % |
| Sugars / Sucres 1 g | 1 % |
| Protein / Protéines 0 g | |
| Cholesterol / Cholestérol 0 mg | 0 % |
| Sodium 0 mg | 0 % |
| Potassium 23 mg | 1 % |
| Calcium 25 mg | 3 % |
| Iron / Fer 0.7 mg | 5 % |
| *5% or less is a little 15% or more is a lot | |
| *5% ou moins c'est peu 15% ou plus c'est beaucoup | |

Revision History

| Date | Revision Number | Reviewer(s) | Update Made |
|--------------|-----------------|-------------|-------------|
| 06 Mar, 2023 | 1 | Kun Zhu | Creation |