

## Product description

Description	Strawberry powder obtained from grinding the freeze-dried strawberries without further additives and for use in food production.
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Ingredients	Strawberry.
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Colour	Typical for strawberries, light red to dark red.
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Appearance	Powder.
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Smell and taste	Typical for freeze-dried strawberries without foreign taste and smell.
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## Others specs

Storage	Stored tightly closed in clean, dry and dark place in temp. max 25 st. C and humidity max. 75 %.
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Packaging	10 kg bag.
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Best before	18 months from the end of lyophilization in original packaging, clean and undamaged.
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Pesticides	According to present EU legislation.
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GMO	The product does not contain and has not been produced from genetically modified organisms.
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Ionizing radiation	Product and or its components are not treated with ionizing radiation.
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## Physical chemical analysis

Water content	Max 5 %
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Unground pieces content	Max 2 %
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Other freeze-dried fruits content	Max 0,5 %
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## Microbiological analysis

Total count	Max 5 x 10 <sup>4</sup>
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Yeast	Max 5 x 10 <sup>3</sup>
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Mould	Max 3 x 10 <sup>3</sup>
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E. coli	Max 10 cfu/0,1g
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Salmonella	Negative
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## Our certificates

