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Product
IQF Frozen Strawberries

Revision
02



Individually Quick Frozen (IQF) Whole Strawberries

Perfect for smoothies, desserts, ice creams, and jams.

1. Product Description

100% Natural Strawberries, obtained by IQF freezing tunnel of fresh, selected, healthy fruit, free from diseases, fungi and foreign matter. No additives or preservatives added, free of artificial coloring or flavoring. Processing in facilities with BRC certification.

2. General Characteristics

Varieties:	Camarosa, Monterrey, Albión, Sabrina and Sabrosa.
Process:	Frozen in an IQF tunnel.
Color:	Intense, uniform red
Flavor:	Typical of ripe strawberry
Texture:	Firm
Size/Caliber:	25-40 mm

3. Physical-Chemical Specifications

Brix:	> 8°
pH:	3.0 - 4.0
Overripe / Unripe:	< 5%
Off-color:	< 2.5%
Mild deformity:	< 2.0%
Pesticides:	Compliant with EU regulations

4. Product Quality Standards (per 1 kg sample)

Oversize (>40 mm):	< 5%
Undersize (<20 mm):	< 5%
Blocked:	< 2.5%
Leaves (4-10 mm):	Max. 1 cm ²
Own plant material:	≤ 2 units
Severe stain:	Absent
Moldy and rotting:	Absent
Foreign Matter (EVM):	Absent

5. Microbiological Specifications

Total Viable Count:	< 10,000 cfu/g
Coliforms:	< 100 cfu/g
Yeast and Molds:	< 10,000 cfu/g
E. Coli:	Absent in 25g
Salmonella spp:	Absent in 25g
Listeria spp:	Absent in 25g
Hepatitis A:	Absent in 25g
Norovirus:	Absent in 25g

6. Manufacturing Process

- The Strawberries are harvested by hand in the field and store on plastics trays and delivered by road to the factory. They are visually inspected upon arrival and storage in a 0°C camera before freezing.
- The Strawberries are washed and then are belt inspected before freezing in an IQF Tunnel.
- Once frozen the strawberries are visually inspected again and then calibrated in different sizes and packing into 13.6 net kilos (30 lbs) bags.
- The bags will be packed into each carton, sealed with tape; metal detected and put into a store of -18°C warehouse.

7. Packaging & Logistics

Packaging:	13.6 kilos per case, 1 bag of 13.6 net kilos each. Fruit packed in 60 micron thick, blue poly-lined bag inside a carton box sealed with tape.
Storage:	Keep at -18°C or below
Shelf Life:	24 months from production date

General Information

Allergens:	None. This product does not contain nuts, nor are nuts processed at the production facility.
GMO:	The product is 100% GMO free.
Suitability:	Suitable for Vegetarians and Vegans.
Usage:	Once defrosted DO NOT re-freeze. To be consumed after cooking or used as an ingredient in food preparations.

Certifications

