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|  | Orchard Brands Pvt. Ltd., Wai | | | |
| | Document Name | FG Specification Format | | |
| | Issue Date | 31/10/2024 | Version | 1.00 |
| | Document ID | OBPL/QAC/SPEC/FG/01 | Page No. | 1 of 2 |

| FINISHED PRODUCT SPECIFICATION | | |
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| Product Name | Freeze dried Strawberry Dices | |
| Appearance and Flavor | Characteristic dehydrated form of the fresh counterpart. | |
| Physical, Chemical and Microbiological Parameters | | |
| Physical Parameters | Parameter | Limit |
| | Appearance | Dehydrated form of Strawberry Dices. |
| | Colour | Bright red |
| | Taste | Characteristic sweet to slightly tart. |
| | Aroma | Concentrated Fruity aroma of fresh Strawberry. |
| | Texture | Light and crispy bite. |
| | Count per g | 28 |
| Impurities | Free from foreign matter, dirt, or insect contamination | |
| Chemical Parameters | Moisture content | Max - 4% |
| | Brix | ≥10° |
| Microbial Parameters | Salmonella | -Absent/25 g |
| | Listeria monocytogenes | Absent/25 g |
| | Vibrio cholerae | Absent/25 g |
| | Staphylococcus aureus | 10 cfu/g |
| | E. coli O157 | Absent/25 g |
| Labeling | <ul style="list-style-type: none"> • Product Name (Common / generic) • Company Logo / Brand name • Batch No. • Date of Manufacture, date of Expiry • FSSAI logo with license No. (Manufacturer/Marketed) • Ingredients list • Veg Logo • Storage Details • Quantity/Net Volume • Manufacturer Name & Address • Marketed by Name & Address & consumer cell no / email ID. | |
| Usage | To be used as ready-to-eat snacks, incorporate in cakes and muffins, use as toppings in dairy products. | |
| Pack size | 1kg | |
| Primary Packaging | 1) Three Layer Aluminium pouches of size 10*14 inch, 14*18 inch. 12 microns PET (Polyethylene terephthalate): Outer Layer 9 microns Aluminium Foil: Middle Layer | |

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|-----------------------------|---|
| | 80 microns PE-Polyethylene or polythene (Food Grade): Inner Layer which is in contact with food |
| Secondary Packaging | Cartons boxes, 3/5/7 ply broad flute (as per required size) Sealing - Carton Boxes are made pilfer proof by applying printed cello tape with brand logo. |
| Tertiary packaging | Shrink wrapping (if required) |
| Storage | To be kept in properly packed condition, Store & Open in Ambient temperature ($\leq 25^{\circ}\text{C}$) dry conditions, Keep away from direct sunlight. Keep away from strong flavoured items like chemicals, fragrance sticks, flavour etc. Storage at ambient temperature ($\leq 25^{\circ}\text{C}$) in an environment with RH $\leq 50\%$. NOTE -Once opened, transfer the product to an airtight container or use it completely to maintain quality and freshness. Exposure to air, moisture, and light may affect the texture, color, and aroma. |
| Packing Instructions | This product has been nitrogen flushed to maintain freshness, prevent oxidation, and extend shelf life. Please ensure the package is sealed tightly after each use to retain quality. |
| Shelf Life | Maximum 12 months at ambient temperature from the date of manufacture |



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