

 	Product	Melon Balls IQF		Style	Cantaloupe	
	Origin	Guatemala, Honduras, China, India		Size	22mm (3/4 inch)	
	Variety					

Composition	Description	Percentage		
	ORANGE MELON BALLS	100 %		
Physical Quality	Description	Tolerance per 10,000g		
Clumps	More than 3 pieces welded together which cannot be separated	7 %wt		
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	NIL		
Foreign E V M	Any non-toxic vegetable material not of the product plant	NIL		
Pips & skin	Any loose pips or outer skin material	NIL		
E V M	Any vegetable material from the product plant	NIL		
		Per 1,000g		
Blemished	Any ball blemished with a discoloured area<3mm diameter	1		
Major blemish	Any ball blemished with a discoloured area ≥ 6mm diameter	NIL		
Mouldy/rotten	Any mouldy or rotten fruit	NIL		
Over size (I)	Any balls which do not pass through a round hole of 28mm diameter	NIL		
Over size (ii)	Any balls which do not pass through a round hole of 25mm diameter	5 %wt		
Under size	Any balls or pieces of balls which pass through round 18mm hole	5 %wt		
Incomplete balls	Any balls with more than 20% missing but not passing through 18mm hole	10 %wt		
Colour variation	Any balls of conspicuously different colour to majority of sample	5 %wt		
Organoleptic Quality	Description			
Colour	Uniform fresh ripe fruit colour typical of the variety. No browning or signs of oxidation			
Odour	Fresh typical of melon fresh, no stale, ‘off’ or sour odours			
Flavour	Fresh sharp typical of melon, no musty or stale/fermented taints			
Texture	Uniform firm but not hard, no excessive soft or mushy			
Packaging	Description			
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage			
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable			
Seals	100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover			
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de boxing without tearing			
Production Control	Description			
HACCP	A HACCP plan has to be implemented.			
Metal Detection	Detector to reject test pieces “in-pack” min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel			
Temperature Checks	Final Packed product temperature not to be warmer than -18°C (frozen) or 6 °C (chilled)			
Weight Control Checks	No under weights to be packed. None < nominal weight or if applicable conform metrological weight “e”			
Microbiological Standards Ref. Fruit 01.01.2011		Product Status		
	Target/g	Maximum/g	Agrochemicals	Cfr EC & indiv. country legislation
Total plate count	100 000	1 000 000	Heavy metals	Cfr EC & indiv. country legislation

ALCRUZ CANARIAS S.L. C.I.F.: B-35125582 LANZAROTE TELÉFONOS: 928-821458/59 ARINAGA TELÉFONOS: 928-184044/188664
FUERTEVENTURA TELÉFONOS: 928-532289 CENTRAL: POL. IND.PLAYA HONDA- 35509. SAN BARTOLOME – LANZAROTE EMAIL:
central@alcruzcanarias.com

Inscrita en Reg. Merc. Las Palmas. Fol. 21 Tomo 565 N.188 Sec. 2 Hoja 4206 Ins. 1, C.I.F.: B-35125582
Email: central@alcruzcanarias.com

E.Coli	<10	100	Other contaminants	Cfr EC & indiv. country legislation
Yeasts and moulds	1 000	10 000	GMO	Absence cfr EC 1829/2003 & 1830/2003
List. monocytogenes	absent/25g	<10/g	Ionisation	No
Salmonella	absent/25g	absent/25g		
			Chemical Quality	
			Brix @ 20° C	7-12
Allergen status	See annex		Nutritional Data	See annex