

QUALITY CERTIFICATE No 63/02/24

Product: Freeze-dried raspberry – crumbled

Batch No: 08.2025/L-05

A. Organoleptic evaluation:

No	Attribute	Requirements	Results
1.	Appearance	Don't sticking together under pressing, accepted not much amount conglomerated granules	passed test
2.	Colour	Red with pink and white tint, characteristic for raspberry fruit	passed test
3.	Taste and flavour	Typical for raspberries, other taste and flavours not accepted	passed test

B. Physicochemical properties:

No	Attribute	Requirements	Results
1.	Loss on drying	Max. 5 % wt.	1,4 % wt.
2.	Particles passing through a sieve 1 mm	Max. 5 % wt.	0,3 % wt.
3.	Admixture mineral impurities	Max. 0,1 % wt.	0 % wt.
4.	Admixture vegetable product impurities	Max. 0,1 % wt.	0 % wt.
5.	Admixture light – burned particles	Max. 1,5 % wt.	0 % wt.

C. Storage conditions:

- a) Store in closed packages
- b) Max. temperature below 25°C, relative humidity below 75%

D. Receiver :

OUTLET WHOLEFOOD COMPANY LTD

E. Number of unit packages :

100 kg

Poznań, 13.02.2024r.

Quality Specialist