

Product Specification Sheet		
Product	IQF Watermelon balls	
Description	Whole watermelon fruits found acceptable as per our specification purchased from farm. The Watermelon fruits are cleaned, peeled, manually scooped and frozen in IQF Freezer at -25°C to -30°C. The balls are passed through metal detector before packing.	
Origin	India	
Finish products	100% Watermelon	
Ingredients	Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}	
Parameter		Specifications
1	Organoleptic Characteristics	
1.1	Color	Pinkish to red
1.2	Taste/Smell	Characteristics of Watermelon
1.3	Appearance	Firm before thawing & Soft after thawing and without ice sediments
2	Physical and Chemical Characteristics	
2.1	TSS	7° - 9° (+/- 1°) Brix
2.2	Acidity (calculated as citric acid monohydrates)	0.05-0.1%
2.3	pH	3.5 to 4.0
2.4	Raw Fruit	Less than 5%
2.5	Fines	Less than 10%
2.6	Undersize <18mm	5%
2.7	Oversize >22 mm	5%
2.8	Damaged Balls	3%
2.9	Peels / SeedFragments	1 piece / 1 kg

FRIZWELL AGRO FOODS

#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru – 560105

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3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Watermelon and does not contain any added preservatives, colors, flavors or other adulterants.

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues.

Packaging: Available in 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored at or below -18° C

Best Before: Twenty four months from the date of manufacturing when stored at or below -18° C

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