



NZ Blackcurrant Co-operative Ltd

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PRODUCT: BLACKCURRANTS, BLOCK FROZEN

Origin of Fruit

- New Zealand Blackcurrants. The main varieties grown for block frozen blackcurrants are Ben Ard and Ben Rua.
- Each variety may have differing chemical composition and flavour characteristics.

Finished Product Specification

Packaging, Shelf life and Storage Requirements	
Bin, with blue food grade liner	Average Net Weight 450kg
Product shelf life, from date of manufacture	24 months, under ideal storage conditions
Ideal storage and shipping conditions*	-18°C or below
Transportation requirements	Refrigerated shipping container

* The New Zealand Blackcurrant Co operative does not accept liability for changes occurring after product acceptance if ideal storage conditions are not adhered to.

Product Declarations	
PARAMETER	DECLARATION
Preservatives	Nil, none added during processing
Pesticide residues	Assurance there will be compliance with requirements of importing country
Allergens	Free of all allergens detailed in Clause 4, Section 1.2.3 of the Australia New Zealand Food Standards Code
GMO status	Not sourced from GMO material as defined by the FSANZ standard 1.5.2
Foods Standards Compliance	Complies with all relevant legislative requirements as defined by the FSANZ – Food Standards Australia New Zealand

Physical Characteristics	
PARAMETER	SPECIFICATION RANGE
Appearance	Suitably ripe blackcurrants
Product colour	Deep red purple colour characteristic of blackcurrant
Odour / Flavour	Characteristic of blackcurrant Free from off flavours and odours

Grading Standards – based on a 2kg random sample	
A. Extraneous plant matter	Less than 1.5%
B. Appearance tolerances	
Green blackcurrants	0.5%
Red blackcurrants	2.5%
Over-ripe or shrivelled blackcurrants	1.0%