



NZ Blackcurrant Co-operative Ltd

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PRODUCT: INDIVIDUALLY FROZEN (IQF) BLACKCURRANTS STANDARD GRADE

Origin of Fruit

- New Zealand Blackcurrants; the main varieties grown for IQF blackcurrants are Ben Ard, Ben Rua.
- Each variety may have differing chemical composition and flavour characteristics.

Finished Product Specification

Packaging, Shelf life and Storage Requirements	
Plastic liner and carton	Average Net Weight, 15kg
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	To comply 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 - Food Standards Australia New Zealand- standard 1.5.2
Foods Standards Compliance	Complies with all relevant legislative requirements as defined by 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
Foreign matter	Nil

Grading Standards – based on a 2kg random sample	
A. Extraneous plant matter	
Stalk pieces >1.5cm in length	1
Stalk pieces <1.5cm in length	4
Calyx whole or part	2
Leaf litter, single piece <2cm ²	4
B. Appearance Tolerances	
Green Blackcurrants	Maximum 2 per sample
Red Blackcurrants	Maximum 10 per sample
Shrivelled Blackcurrants	Maximum 20 per sample

Microbiological Standards	
PARAMETER	SPECIFICATION RANGE
Total Plate Count	<50 000 cfu / g
Yeast & Mould	<250 000 cfu / g