

# CONVENTIONAL DICED DRIED FIGS SPECIFICATION

Document No	: SP.20
Release Date	: 18.03.2020
<b>Revision No</b>	: 1
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Description of Product : Conventional Diced Dried Figs

Quality : Class I

Product Code : CVFGDC20

Product Profile : Dried Figs from Ficus Carica domestica L. tree.

Ingredients : 95% Dried Figs, 5% Rice Flour

Allergen & GMO Declaration : The final product does not contain any allergen or GMO product.

## 1. DRIED DICED FIGS ANALYTICAL STANDARTS:

Our company processes DICED FIGS as Conventional, Natural and Organic from the only pitted and Aydın origin dried figs.

Diced Dried Figs do not contain SO<sub>2</sub>.

Sizes

: Depend on the customer's inquiries.

(0-3mm,2,5-5mm,3-5mm,5-5 mm,5-8mm,8-10mm,10- 10mm,10-12mm)

2. INGREDIENT / ADDITIVE	Part in [%] or [ppm]	Origin
Diced Dried Figs	95%	Turkey
Rice Flour	5%	Turkey

### 3. CHEMICAL AND PHYSICAL DATA

Criteria	Frequency
Moisture (%)	Max 18%
SO <sub>2</sub> / Sulphured (ppm)	None
Oversized (%)	Max. 2.5%
Undersized (%)	Max. 2.5%



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## **3.1 DEFECT SPECIFICATIONS DATABASE**

Criteria	Value	Method	Ref.
Embedded Dirt	2% Max.	TL KG05	TS541
Fermented	1% Max.	TL KG05	TS541
Moldy	1% Max.	TL KG05	TS541
Rice Flour	5% Max.	TL KG05	TS541
Damaged	3% Max.	TL KG05	TS541
Stems (pcs)	None	TL KG05	TS541
Insect Berries	1% Max.	TL KG05	TS541
Foreign Material Plant Origin	0.01% Max.	TL KG05	TS541
Foreign Material Non Plant Or	igin None	TL KG05	TS541
Undersized	2.5% Max.	TL KG05	TS541
Oversized	2.5% Max.	TL KG05	TS541
Living Pests	None	TL KG05	TS541
Moisture	18% Max.	TL KG05	TS541

## 4. MICROBIOLOGICAL DATA

Criteria	Frequency	
Aerobic Plate Count (APC)	<10.000 cfu/g	
Yeast and moulds	1.0x10 <sup>3</sup> max cfu/g	
Bacillus Cereus	<10 cfu/g	
Coliforms	<100 cfu/g	
E-coli	<10 cfu/g	
Listeria Monocytogenes	Absent	
Salmonella spp.	0/25g - Absent	
5. SENSORY PROPERTIES		
Appearance / Colour	Light brown to medium brown	
Odour / Taste	Typical	
Texture / Structure	Typical / Aromatic, sweet, free of any off taste	



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6. LOGISTIC / PACKAGING SHELF LIFE / STORAGE	
Packaging	In 10 kg or 12,5 kg net carton
Shelf life	12 months from delivery time
Storage conditions	The goods have to be stored between +4°C max +8°C.

### 7. CONTAMINANTS

- Heavy Metals: The product comply with EU legislation with respect to heavy metals (COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs).
- **Pesticides:** The product does not contain any pesticide residues levels greater than any legislative maximum residue levels (PESTICIDES EU-MRLs Regulation (EC) No 396/2005).
- Mycotoxins: The product comply with EU legislation in respect of mycotoxin (COMMISSION REGULATION ) (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs).
- **Metal Detection:** Adequate metal detection procedures are in place to provide a product free from metal contamination. Metal detection system provides a sensitivity of 2 mm Ferrous and 2 mm Non-Ferrous and 3,5 mm stainless steel.

#### 8. NUTRITION FACTS

Nutritional value for 100g	
Energy (kcal/100g)	244 g
Fat (g/100g)	0.9 g
Saturated fats (g/100g)	0.1 g
Carbohydrate (g/100g)	64 g
which sugars (g/100g)	47.1 g
Protein (g/100g)	3.3 g
Sodium (mg/100g)	10 mg

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