

## Technical Specification: Turkish dried figs, diced in 5/7mm 12,5 kg

<b>DESCRIPTION</b>	Produced from the mature fruits of the figs (FICUS CARICA DOMESTICA L.) which are naturally sun dried without any preservative. The figs are first fumigated with using Magnesium Phosphide which conforms to EU regulation in force, calibrated, UV selected to sort out aflatoxin, washed, dried in the dehydration tunnel and processed on the tables to manipulate as sliced figs form according to the all legal requirements of the destination country and "TS 541" Turkish Standard. The produced diced figs are packed Low Density Polyethylene bag and then packed outer cases, metal detected for final check. All these processes take place under the highest standards of hygiene and manufacturing practice.
<b>INGREDIENTS</b>	95% Turkish Dried Figs
	5% Rice Flour
<b>ORIGIN</b>	TURKEY

PHYSICAL – CHEMICAL – HEALTH CHARACTERISTICS					
<b>Moisture</b>	Max. 26%	<b>Foreign matter</b>	Max. 0,5%	<b>Rotten</b>	Max. 5%
<b>Size</b>	N/A	<b>Damaged (Sun burnt, over dried, undeveloped, dirty, stains, etc</b>	Max. 10%	<b>Black Mold</b>	Max. 4%
<b>Insect damage</b>	Max. 12%	<b>Living worm or insect</b>	Absent	<b>Total Tolerance</b>	Max. 15%
<b>Water Activity</b>	65%	<b>Metal Control</b>	>2,5 FERRO, >3,5 NON-FERRO, > 3,5 STAINLESS	<b>Dired Figs Cut Size</b>	5x5 8x8
<b>X-RAY</b>	>2 mm Stainless		>3mm Glass	>3mm Ceramic	
<b>Pesticides</b>	Regulation (EC) No 396/2005 as amended by 178/2006, 149/2008, 260/2008, 299/2008, 893/2008 and 256/2009.				
<b>Heavy metal</b>					

MICROBIOLOGICAL CHARACTERISTICS					
<b>Aerobic colony count</b>	≤ 10 <sup>5</sup> cfu/g	<b>Salmonella</b>	Absent /25g	<b>Total Aflatoxin</b>	10 µg/kg
<b>Yeasts</b>	≤ 2x 10 <sup>4</sup> cfu/g	<b>Listeria</b>	≤ 1x 10 <sup>2</sup> cfu/g	<b>Aflatoxin B1</b>	6 µg/kg
<b>Moulds</b>	≤ 10 <sup>4</sup> cfu/g	<b>Escherichia coli</b>	≤ 10 cfu/g	<b>Coliform</b>	≤ 10 <sup>3</sup> cfu/g

GMO	
<b>The product meets the following requirements:</b>	
* The product <b>NOT contains</b> corn or soybeans, or any genetically modified organism (GMO) neither their derivatives. The product <b>has NOT been manufactured using GMOs or GMO's derivatives</b>	
* Any <b>accidental contamination with GMOs</b> which may exist in the product is <b>NOT more than 0.9%</b> as establishes the Regulation 1829/03	

ALLERGEN INFORMATION								
Allergen	Ingredient	Trace <sup>2</sup>	Allergen	Ingredient	Trace <sup>2</sup>	Allergen	Ingredient	Trace <sup>2</sup>
<b>Cereals containing gluten</b>	No	No	<b>Soybeans and products thereof.</b>	No	No	<b>Sesame seeds and products thereof.</b>	No	No
<b>Crustaceans and products thereof.</b>	No	No	<b>Milk and products thereof.</b>	No	No	<b>Sulphur dioxide and sulphites</b>	No	No
<b>Eggs and products thereof.</b>	No	No	<b>Nuts.</b>	No	No	<b>Lupin and products thereof.</b>	No	No
<b>Fish and products</b>	No	No	<b>Celery and products thereof.</b>	No	No	<b>Molluscs and products thereof.</b>	No	No

thereof.								
<b>Peanuts and products thereof.</b>	No	No	<b>Mustard and products thereof.</b>	No	No			
Ingredients and other substances that can cause intolerances and/or food allergies according to Directive 2007/68/CE								

#### IONIZING RADIATION INFORMATION

**The product meets the following requirements:**

The product **NOT contains** food or food ingredients which may be treated with **ionising radiation** According to Article 7(4) of Directive 1999/2/EC of the European Parliament and of the Council on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation

#### OPTIMAL CONSERVATION

**Transport:** The transport conditions protect the product keeping in good condition, preventing breakage and spillage or suffering any physical alteration.

**Storage & Shelf Life:** The goods can be stored two year under the conditions of max. 4-6 oC with a relative humidity of max. 60 %.

#### PACKAGING

<b>Packing</b>	Carton tray	<b>Net Content</b>	10kg, 12kg, 12,5kg
<b>Material</b>	Carton / Polystyrene	<b>Legislation material</b>	1935/2004 CE
<b>Best before</b>	24 months	<b>Lot number</b>	090079990-11-XXX

Materials and articles intended to come into contact with food meet the Regulation (EC) No 1935/2004

#### LOGISTICAL DATA

<b>Carton Case Width</b>	39cm	<b>Carton Case Length</b>	27cm	<b>Carton Case Height</b>	16,2cm
<b>Pallet Width</b>	80cm	<b>Pallet Length</b>	112cm	<b>Pallet Height</b>	13,7
<b>Carton / Pallet</b>	80 (for 12,5kg)	<b>Carton/Pallet Net Weight</b>	1000 (for 12,5kg)	<b>Carton/Pallet Gross Weight</b>	1048 (for 12,5kg)

#### DOCUMENTS SUPPLIED

#### NUTRITION FACTS (100g)

Invoice, Bill of Lading, EURO1	Energy value	293 kcal	Fat	2,6
Origin certificate	Protein	3,3	of which saturates	0,3
Phytosanitary certificate	Carbohydrate	58	Fibre	12
Aflatoxin certificate	of which sugars	52	Salt	0,2