

**SUNNY FRUIT ORGANIC SUN DRIED FIGS IN PORTION PACK SPECIFICATION 8.8oz (5x50g)**

**1. PRODUCT DESCRIPTION**

The variety of Turkish sun dried figs is *Ficus carica* and called as "Sarilop". The origin of this fruit is Aydın which is a certain area in Aegean Region in Turkey. Because of the climate of this area, figs have thin skin and high honey content which are differentiating characteristics from other varieties.

Drying process begins on the tree, and then continue on the plastic sheets under sunlight.

In our plant, organic figs are prepared from certified organic figs which are shock frozen before processing. Figs are sieved and selected under UV lights to remove the fruits contaminated by aflatoxin, then washed with salty water, passed through X-ray scanner and handpicking on belt steps for removing any foreign material and defects like mouldy, spoilt or damaged. Selected figs are passed through from a hot water inside a boiler to make them soft and juicy, then weighed and packed automatically and passed through metal detector. After that, packages are pasteurised and put into the carton boxes. This process takes place under the highest standards of hygiene and good manufacturing practices.

The figs contain no other additives. No genetically modified or irradiated material is used.

**Origin:** Product of Turkey.

**1.1. Ingredients**

Organic sun dried figs(93%),water (7%).

**Allergy advice:** No known allergen is included.

**1.2. Intended Use By The Consumer:**

Can be consumed directly as a snack. Vegan,organic,nongmo,kosher and Helal certified product.

**2. SPECIFICATIONS**

**2.1. Organoleptic and Physical Characteristics**

<b>2.1.1. Colour :</b>	Light brown to brown
<b>2.1.2. Flavour :</b>	Characteristic of sun dried figs, sweet fruity, free from foreign odours.
<b>2.1.3. Texture :</b>	Soft, easy to eat.
<b>2.1.4. Odor:</b>	Characteristic, without foreign odors
<b>2.1.5. Appearance :</b>	Free from visible discolouring and fermentation.

**2.1.6. Size**

Size no	Berry Count/kg
9	81-100

**2.1.6. Defects :**

In 1 kg sample %	FANCY	
	Target	Max
Sun burns	3,0	5,0
Damaged	5,0	7,0
Sour fruits	2,0	5,0
Inner mould	3,0	5,0
<b>Count / 12,5 kg sample</b>		
Foreign materials like glass, wood, metal, plastic, etc.	0	0
EVM like leaf, straw, etc.	3	5
Embedded stone <5mm	0	1
Free stone	0	0
<b>Count / 1 kg sample</b>		
Living worm / insect	0	0
Dead worm / insect	6	10

\* : Target value is the allowable max average of the lot delivered to customer.

\*\* : Max value is the individually allowable max value in a sample basis.

**2.2. Chemical Characteristics**

<b>2.2.1. Moisture</b>	32,0 ± 2,0	%	DFA method
<b>2.2.2. pH value</b>	4,3 ± 0,2	(at 25 °C)	pH meter
<b>2.2.3. Aflatoxin</b>	<6 B1 ,	ppb	max ( EU )
	Total <10	ppb	(Can. and Aust.)
	Total <20 (USA)		(HPLC)

**2.2.4. Pesticide & Heavy Metal** All deliveries conform in every respect to the relevant EEC legislation and the applicable provisions of the country in which the raw material is used.

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**2.3. Microbiological Requirements**

	Limit	Method
Total Viable Count, cfu/g	< 5,000	ISO 4833
Yeast , cfu/g	< 100	BAM, ISO21527-2
Mold, cfu/g	< 100	BAM, ISO21527-2
Coliform, cfu/g	< 10	ISO 4832
E.coli, cfu/g	< 10	ISO7251, ISO 16649-2
Salmonella*	negative/ 25g	ISO6579-1
Listeria monocytogenes*	negative/ 25g	ISO11290-1

\* Twice a year from randomly chosen batches for verification purpose.

**2.4. Nutritional Information**

**Nutrition Facts**

Per edible 100 g	Unit	Values
Energy	kcal	250,0
	kJ	1056,4
Fat	g	0,9
of which saturates	g	0,1
Carbohydrate	g	52,6
of which sugars	g	46,53
Fibre	g	9,71
Protein	g	3,2
Salt	g	0,02

\*for EU

<b>Nutrition Facts</b>	
5 servings per container	<b>1 Pack (50g)</b>
Serving size	<b>120</b>
Amount per serving	% Daily Value*
<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 5mg	0%
<b>Total Carbohydrate</b> 31g	11%
Dietary Fiber 5g	17%
Total Sugars 23g	46%
Includes 0g Added Sugars	0%
<b>Protein</b> 2g	4%
Vitamin D 0mcg 0%	Calcium 30mg 6%
Iron 1mg 0%	Potassium 330mg 6%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: ORGANIC DRIED FIGS, WATER.

Per edible	Unit	Values /100g
Calories	kcal	242
Total Fat	g	0,9
Saturated Fat	g	0,1
Trans Fat	g	0,0
Cholesterol	mg	0,0
Sodium	mg	9,7
Total Carbohydrate	g	62,1
Dietary Fiber	g	9,5
Total Sugars	g	46,5
Includes added sugar	g	0,0
Protein	g	3,2
Vit.D	mcg	0,0
Calcium	mg	157,4
Iron	mg	1,9
Potassium	mg	660,6

\*for USA and Canada

-nutrition values are taken from USDA website and calculated according to product moisture content

-salt = sodium × 2,5

**3. PACKAGING**

Pasteurized figs are packed into food grade high barrier PE bag and then put into carton boxes. Cartons are made of recyclable material. Cartons are clearly marked according to regulations.

**Portion Pack in display tray**

12x50g portion pack in display tray.

6x600g (12x50g) display trays in master carton case

**Portion Pack in dwpack**

Option 1 – 6x250gr (5x50gr portion packs) in a master case

Option 2 – 12x250gr (5x50gr portion packs) in a master case

Option 3 – 18x250gr (5x50gr portion packs) in a master case

Option 4 – 18x250gr (5x50gr portion packs) in a master case (3 inner boxes of 6 units each)

MATERIAL	Pack Size	Case Weight
PE	18x(5x50g)	4,5 kg
	12x(5x50g)	3 kg
	6x(5x50g)	1,5 kg



**4. STORAGE & FUMIGATION**

Pasteurized figs are stored in a cool and dry place at room temperature (<20 °C), sheltered from the sun. Shelf life of figs is 18 months in original unopened packaging under recommended storage conditions.





: Light brown to brown.



2.4.1. Total Viable Co (cfu/g)	: <5.000 (ISO 4833)
2.4.2. Yeasts (cfu/g)	: <100 (BAM, ISO21527-2)
2.4.3. Moulds (cfu/g)	: <100 (BAM, ISO21527-2)
2.4.4. Coliforms (cfu/g)	: <10 (ISO 4832)
2.4.5. E.coli (cfu/g)	: <10 (ISO16649-2, ISO7251)
2.4.6. Salmonella (cfu/375g)	: negative (twice a year)
2.4.7. Listeria spp. (cfu/25g)	: negative (twice a year)



