



# SPECIFICATIONS OF CONVENTIONAL DRIED DICED FIGS

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|-----------------|------------|
| Document no     | SPE 041    |
| Publishing Date | 15/03/2017 |
| Revision No     | 10         |
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1. **PRODUCT NAME:** Dried Diced Figs
2. **INGREDIENTS:** Dried figs 97%, rice flour 3%
3. **DEFINITION:** Sun-dried figs are the naturally ripened fruits of *Ficus carica*, carefully dried under the sun to preserve their rich, sweet flavor and chewy texture. Diced dried figs are processed by cutting with rice flour and presented to human consumption.
4. **PHYSICAL AND SENSORY SPECIFICATIONS**

**CLASS** : 1

**CUTTING SIZE** : 5x5 mm, 6x6 mm, 8x8 mm, 10x10 mm

**APPEARANCE / COLOR** : Natural, reasonably even color

**TASTE / ODOUR** : Characteristic, natural sweet, fruity, no objectionable odors or flavours

| DEFECTS                                | TOLERANCE              |
|--|------------------------|
| Discolored                             | Max 10 pieces / 1 kg   |
| Living Insects                         | None                   |
| Moldy                                  | Max 5 pieces / 1 kg    |
| Wet Pieces                             | Max 5 pieces / 10 kg   |
| Natural Foreign Materials              | Max 3 pieces / 10 kg   |
| Mineral Stones                         | Max 1 pieces / 1000 kg |
| Quantity Tolerance Above / Under Sizes | Max 10% as weight      |

## 5. CHEMICAL SPECIFICATIONS

| SPECIFICATION   | TOLERANCE   |
|---|---|
| Fermentation  | None  |
| Moisture  | Max 25%   |
| Sulphure  | < 10 ppm  |
| Ochratoxin A  | < 8 ppb   |
| Aflatoxin   | B <sub>1</sub> ; < 6 ppb<br>Sum of B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> and G <sub>2</sub> ; < 10 ppb |
| *This product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006. |   |

## 6. MICROBIOLOGICAL SPECIFICATIONS

| CRITERIA           | LIMITS                    |
|--------------------|---------------------------|
| Total Viable Count | Max 10 <sup>5</sup> cfu/g |
| <i>E.coli</i>      | Max 10 cfu/g              |
| <i>Salmonella</i>  | Negative (in 25 g)        |
| Yeast              | Max 10 <sup>4</sup> cfu/g |
| Mold               | Max 10 <sup>4</sup> cfu/g |
| Coliforms          | Max 10 <sup>2</sup> cfu/g |

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|                           |                           |
|---------------------------|---------------------------|
| <i>Bacillus cereus</i>    | Max 10 <sup>2</sup> cfu/g |
| <i>Enterobacteriaceae</i> | Max 10 <sup>2</sup> cfu/g |

\*Parameters are evaluated according to customer demands.

**7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP**

**PURPOSE OF USE:** Dried diced figs are often consumed plain or mixed with other healthy snacks.

**ALTERNATIVE USE:** Dried diced figs may be added to bakery goods, to oatmeal and may be used as compote and jam.

**SENSITIVE CONSUMER GROUP:** It is suitable for all consumers (babies older than 18 months).

**8. PACKAGING**

**Primary Packaging:** Food-grade blue polyethylene bags to protect the product from external elements.

**Secondary Packaging:** Carton boxes, providing an additional layer of protection during transit and storage.

**9. SHELF LIFE AND STORAGE CONDITIONS**

Dried figs have 13 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C-10°C and dry place. There should be no foreign odor.

**10. NUTRITIONAL INFORMATION**

| TYPICAL VALUES PER 100G |       |
|-------------------------|-------|
| Energy (kcal)           | 301,6 |
| Protein (g)             | 3,5   |
| Carbohydrates (g)       | 75,6  |
| Of which sugars (g)     | 48,9  |
| Fiber (g)               | 10,1  |
| Fat (g)                 | 0,6   |
| Sodium (mg)             | 0,08  |
| Calcium (Ca) ( mg/kg)   | 1627  |
| Potassium (K) ( mg/kg)  | 7520  |
| Iron (Fe) (mg/kg)       | 78    |

\*\*Values may differ according to harvest years.

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11. ALLERGEN INFORMATION

| Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.<br>When purchased in quantities that need re-packaging, our allergen policy will apply. |              |                             |                 |  |                             |                 |
|---|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| Component   | Manufacturer |                             |                 | Nuts in Bulk<br>( Applies when bought in small quantities that need re-packaging ) |                             |                 |
|   | In Product   | Processed in Same Equipment | Handled on Site | In Product   | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof  | NO           | NO                          | NO              | NO   | YES                         | YES             |
| EGGS or its derivatives   | NO           | NO                          | NO              | NO   | NO                          | NO              |
| FISH or its derivatives   | NO           | NO                          | NO              | NO   | NO                          | NO              |
| CRUSTACEANS / SHELLFISH   | NO           | NO                          | NO              | NO   | NO                          | NO              |
| MOLLUSCS  | NO           | NO                          | NO              | NO   | NO                          | NO              |
| PEANUTS or derivatives  | NO           | NO                          | NO              | NO   | YES                         | YES             |
| SOYA BEANS or derivatives   | NO           | NO                          | NO              | NO   | YES                         | YES             |
| MILK (LACTOSE) or its derivatives   | NO           | NO                          | NO              | NO   | YES                         | YES             |
| NUTS , tree nuts:   | NO           | NO                          | NO              | NO   | YES                         | YES             |
| CELERY, including celeriac and its derivatives  | NO           | NO                          | NO              | NO   | YES                         | YES             |
| MUSTARD, referring to all parts of the plant and derivatives thereof  | NO           | NO                          | NO              | NO   | YES                         | YES             |
| SESAME SEEDS or derivatives   | NO           | NO                          | NO              | NO   | YES                         | YES             |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm   | NO           | NO                          | NO              | NO   | YES                         | YES             |
| LUPIN seeds or derivatives  | NO           | NO                          | NO              | NO   | NO                          | NO              |

|                        |        |
|------------------------|--------|
| Country of Manufacture | Turkey |
|------------------------|--------|

12. METAL DETECTION

| TEST KITS       | DETECTION LIMITS |
|-----------------|------------------|
| Ferrous         | 1,5 mm           |
| Non Ferrous     | 2,0 mm           |
| Stainless Steel | 3,0 mm           |

13. X-RAY DETECTION

| TEST KITS       | DETECTION LIMITS |
|-----------------|------------------|
| Glass Ball      | 2 mm Ø           |
| Stainless Steel | 1,2 mm Ø         |
| Ceramics        | 2 mm Ø           |

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| COMPANY APPROVAL | CUSTOMER APPROVAL |
|------------------|-------------------|
|                  |                   |