



## PRODUCT SPECIFICATION

### PRODUCT INFORMATION

<b>PRODUCT NAME:</b>	<b>Prune - Chilean Ashlock Pitted</b>
<b>COMMODITY CODE</b>	<b>0813200000</b>
<b>PRODUCT GRADE &amp; SIZE:</b>	Ashlock Pitted, Large (20/30, 30/40, 40/50), Medium (50/60, 60/70), Small (70/80, 80/90)
<b>PACK SIZE:</b>	5kg / 10kg
<b>BRAND NAME:</b>	Orchard Choice / Packer own
<b>PRODUCT DESCRIPTION:</b>	Selected D'agen variety plums (ex. <i>Prunus domestica</i> ) which are Ashlock pitted, dehydrated, calibrated, washed, sorted and packed. Sunflower Oil can be added on customer request.
<b>COUNTRY OF MANUFACTURE:</b>	Chile
<b>ISSUE DATE:</b>	(008) 19.07.2023

### PRODUCT COMPOSITION TABLE – WITHOUT SUNFLOWER OIL

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Prunes	99.9	Ingredient	Chile	Non-GMO
Potassium Sorbate	0.1 max	Preservative	Germany	Non-GMO
<b>Total</b>	<b>100</b>			

### PRODUCT COMPOSITION TABLE – WITH SUNFLOWER OIL

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Prunes	99.4	Ingredient	Chile	Non-GMO
Sunflower Oil	0.5	Coating Agent	Denmark, Netherlands, Sweden	Non-GMO
Potassium Sorbate	0.1 max.	Preservative	Germany	Non-GMO
<b>Total</b>	<b>100</b>			

### INGREDIENT DECLARATION

<b>Ingredients (Legal name)</b>	<b><u>Without Sunflower Oil</u></b> Prunes, Potassium Sorbate (E202)
	<b><u>With Sunflower Oil</u></b> Prunes, Sunflower Oil, Potassium Sorbate (E202)

### ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
E202	Potassium Sorbate	1000 max	Preservative



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**Allergens:** When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (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	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

### OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	Yes	Yes	Yes	Sunflower Oil (Ingredient)
Flavourings, Colours or Preservatives	Yes	Yes	Yes	Potassium Sorbate E202 (Ingredient)
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

### SPECIAL DIETARY REQUIREMENTS

The product is **SUITABLE** for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes - Not tested to <20ppm
Ovo-Lacto Vegetarians	Yes	Organic	No

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Jewish / Kosher	Yes		
<b>Additional Information:</b>			

NUTRITIONAL DATA			
Nutrient Parameter		Typical value (per 100g)	Source of data
<b>Energy</b>	<b>kJ</b>	633	McCance and Widdowson's C0FID 2021
<b>Energy</b>	<b>kcal</b>	149	McCance and Widdowson's C0FID 2021
<b>Protein</b>	<b>g</b>	2.3	McCance and Widdowson's C0FID 2021
<b>Total Fat</b>	<b>g</b>	0.3	McCance and Widdowson's C0FID 2021
	of which saturated g	0.06	McCance and Widdowson's C0FID 2021
	of which mono-unsaturated g	0.04	McCance and Widdowson's C0FID 2021
	of which poly-unsaturated g	0.02	McCance and Widdowson's C0FID 2021
<b>Total Carbohydrate</b>	<b>g</b>	36.5	McCance and Widdowson's C0FID 2021
	of which sugars g	36.5	McCance and Widdowson's C0FID 2021
	of polyols g	0.0	McCance and Widdowson's C0FID 2021
	of which starch g	0.0	McCance and Widdowson's C0FID 2021
<b>Salt</b>	<b>g</b>	0.0075	McCance and Widdowson's C0FID 2021
<b>Dietary Fibre</b>	<b>g</b>	5.2	McCance and Widdowson's C0FID 2021

**N:** Nutrient is present in significant quantities but there is no reliable information on amount

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Size (units per pound)	
20/30	35 – 45 ±5%
30/40	45 – 55 ±5%
40/50	55 – 65 ±5%
50/60	65 – 75 ±5%
60/70	75 – 85 ±5%
70/80	85 – 100 ±5%
80/90	95 – 110 ±5%
Off-colour (w/w)	4% max
Physical Damage (w/w)	6% max
Skin / Damaged Pulp (w/w)	6% max
Scars / Poor Texture (w/w)	6% max
Mouldy Fruit	Absent
Pits / Pit Pieces (w/w)	0.5% max
<b>Additional Extrinsic Foreign Bodies: None</b>	

ORGANOLEPTIC PROPERTIES	
Appearance	Oval shape, with wrinkled skin. Dark blue / black / brown colour
Texture	Tenderised, slight soft with a chewy and juicy texture. Product may clump in cooler temperatures
Flavour & Aroma	Characteristic of prunes, caramel taste and aroma, with no objectional or off flavour or odours

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	<10,000 cfu/g
Total Mould Count	<5,000 cfu/g
Total Yeast Count	<5,000 cfu/g
Coliforms	<100 cfu/g
<i>E.coli</i>	<10 cfu/g

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Salmonella spp	Absent in 25g
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### CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	28 – 34%
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max
Potassium Sorbate	1000ppm max

#### Additional Chemical Criteria:

### SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 18 months minimum (under recommended storage conditions)
Shelf life for Opened Product: 1 month (under recommended storage conditions)
Recommended Storage Temperature (°C): Ambient, ideally 4 - 20°C. Keep in a cool, dry place
Recommended relative humidity range (%): 65% max

#### Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of NutsinBulk and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and NutsinBulk accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

#### For and on behalf of Supplier / Customer

Name	
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## PRODUCT SPECIFICATION

<b>Position</b>	
<b>Company</b>	
<b>Sign &amp; Date</b>	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.