

<b>GROUPE</b>	<b>FINISHED PRODUCT TECHNICAL SHEET</b>		<b>DIV/FTPF-a/079</b>
<b>FRANCE PRUNE</b>	<b>C : 21/06/2001</b>	<b>MD : 09/04/2014</b>	<b>Page 1/2</b>

References of the technical check list : 543 Application : 6

▪ ▪ **PRODUCT NAME** : Natural genuine soft figs AS (543)

### 1 – **RAW MATERIAL**

The figs stem from the natural or artificial drying of the ripe fruits of the type **Ficus Carica Domestica L.**

- **Origin** : TURKEY (country of Smyrne).

### 2 – **MANUFACTURING TECHNOLOGY**

On receipt, figs are agreed and sorted in cold warehouse with moisture and temperature controlled.

Dried figs are rehydrated in hot water, then sorted out and plugged into a potassium sorbate solution.

Finally they are weighed, packed and metal detected.

### 3 – **ORGANOLEPTIC CHARACTERISTICS**

Appearance ; whole fruit

- **Colour** : light brown to dark brown.

- **Texture** : soft with a cracking skin.

- **Flavour** : characteristic, fruity, reminding the fresh fig.

- **Odour** : characteristic odour of the fig.

### 4 – **PHYSICO-CHEMICAL CHARACTERISTICS**

- **Size** : N° 7,5 (70 to 76 fruits per 1 kg)

- **Type** : Genuine.

- **Moisture** : 35 % maximum

- **Ingredients list** : Figs, preservative : potassium sorbate (E202)

- **GMO – Radiation** : GMO and radiation treatment free product.

- **Pesticids** : Raw material conform to EU Directive in force.

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- **Defects tolerance :**

<b>Total defects</b>	<b>12 % maxi</b>

- **Others :** /

## 5 - PRESERVATION

Assured by potassium sorbate.

To be stored in a cool dried place after opening.

## 6 - MICROBIOLOGY

No legislation but for guidance :

TVC (30° C)	≤ 10 <sup>4</sup> germs/g
Yeast and mould	≤ 10 <sup>3</sup> germs/g

in a 3 levels check plan.

Aflatoxins = conform to EU Directive in force.

## 7 - NUTRITIONAL INFORMATIONS

Average value for 100 g of product :

Energy Value :	1 038 kJ	equivalent to	246 kcal.
Fat :		2,4 g	
including saturated		0,8 g	
Carbohydrates :		48 g	
including sugar		39 g	
Dietary fibres :		9,9 g	
Proteins :		2,8 g	
Salt :		< 0,1 g	

New values will be integrated on printing.

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