



CHOPPED DRIED FIG FINAL PRODUCT SPECIFICATION

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1. GENERAL INFORMATION

PRODUCT NAME:	Chopped Dried Fig
PRODUCT DESCRIPTION:	Ficus Carica Domestica L. variety strong, ripe, fruits are harvested , sun dried and used for production.Chopped figs are produced by dicing these figs

2. PRODUCT COMPOSITION

INGREDIENT NAME	FUNCTION	COUNTRY OF ORIGIN	PERCENTAGE (%)
1. Chopped Dried Figs	Fruit	Turkey	95
2. Rice Flour*	Coating agent	Turkey	5

* Rice Flour to be heat treated and absent from Gluten.

3. ORGANOLEPTIC CHARACTERISTICS

ODOR:	Typical figs free from any off odours.
FLAVOR:	Sweet, fruity with no adverse flavour or taint
APPEARANCE:	Uniform in size and appearance. Flattish oval shape.
COLOR:	Light to mid-brown.
TEXTURE:	Firm with body, not tough or soggy

4. PHYSICAL PARAMETERS

PARAMETER	SPECIFICATION	TEST METHOD
Size	Variable according to customer demand	Visual Inspection
Fruit above the sieve (Sieve size 12 mm)	max 15%	Visual Inspection
Fruit under the sieve (Sieve size 4 mm)	max 15%	Visual Inspection
Sunburn >10mm	Max 3%	Visual Inspection
Split Ends >1/3 Fig	Max 5%	Visual Inspection
Scar >7mm	Max 3%	Visual Inspection
Damaged	max 5% by weight	Visual Inspection
Visible Moulds	max 3% by weight	Visual Inspection
Stone >4mm (per ton)	max. 2 pieces	Visual Inspection
Kernel or its pieces	Absent	Visual Inspection
Vegetable foreign materials and dirt	max 5 pieces/box	Visual Inspection
Dangerous foreign materials *	Absent	Visual Inspection
Live insects	Absent	Visual Inspection

* As a dangerous foreign substance (glass, plastic, metal, wood, etc.)

5. CHEMICAL PARAMETERS

PARAMETER	SPECIFICATION	METHOD-FREQUENCY	TEST
Moisture	18-22%	DFA- Every batch	Internal laboratory
Water Activity (Aw)	max 0.75	Every batch	Internal laboratory
Ochratoxin A	8 ppb	Monthly	Accredited laboratory
Aflatoxin B1	6 ppb	Every batch	Accredited laboratory
Aflatoxin B1+B2+G1+G2	10 ppb	Every batch	Accredited laboratory
Sulphurdioxide	≤10 ppm	Monthly	Internal laboratory
Pesticide	EC No: 396/2005		
Heavy Metal	EC No: 1881/2006		

6. MICROBIOLOGICAL PARAMETERS

PARAMETER	SPECIFICATION	METHOD-FREQUENCY	TEST
Total Viable Count	<10000 cfu/g	Every batch	Accredited laboratory
Mold	<1000 cfu/g	Every batch	Accredited laboratory
Yeast	<1000 cfu/g	Every batch	Accredited laboratory
E.Coli	Not Detected in 10 g	Every batch	Accredited laboratory
Enterobacteriaceae	<10 cfu/g	Every batch	Accredited laboratory
Salmonella	Absent in 25 g	Every batch	Accredited laboratory

7. HACCP

Aflatoxin B1 and Total Analysis (CCP 1, input quality control step)	Aflatoxin B1 and Aflatoxin Total analyzes are made to the product during the quality control of dried figs and the product exceeding the limit is not purchased.
Laser Scanner (CCP 2, packaging line)	Challenged with 11 different color of plastics used in the factory four times a day (white, yellow, green, red, blue, grey, orange, purple, transparent, pink and black)
X-Ray (CCP3, packaging line)	Challenged with four test cards four times a day (4 mm Ceramic, 3 mm Glass, 1*3 mm Metal Wire, 1.5 mm Stainless Steel)
Inline Metal Detector (CCP 4, packaging line)	Challenged with three test pieces four times a day (1 mm Fe, 1.2 mm Non-Fe, 1.5 mm Stainless Steel, 20 mm screw)
Box Metal Detector (CCP5, packaging line)	Challenged with four test cards four times a day (2 mm Fe, 2.5 mm Non-Fe, 3 mm Stainless Steel, metal embedded band aid)

8. PACKAGING MATERIAL

Primary Packaging (Bulk)	Low density polyethylene with a one layer thickness of 45 micron
Primary Packaging (Retail)	Laminated OPP+CPP/OPP+OPP/OPP+PET
Secondary Packaging	Cartonboard box
Tape color	blue tape
Net Weight	12.5 kg

9. ADDITIONAL LABELLING REQUIREMENTS OTHER THAN STANDARD LABEL

Must	-
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10. STORAGE AND TRANSPORT

Storage	Ambient tempere, at dry cool place
Best Before	12 months
Intended Use	For bakery products, bread, and chocolate production and also as a snack itself
Health care	Diabetic patients should consume limited.
Shipment type	Bulk/Wooden Pallets/Plastic Pallets
Distribution	Sea Container/Road Transport (Ambient temperature transport)
Fumigation	In transit fumigation via Magnesium Phosphide plate (1 plate per 20 feet container)

11. ALLERGEN INFORMATION

Allergens	Present in the product	Present in other products manufactured in the same line	Present in the same manufacturing plant
Peanuts or Derivatives – e.g. groundnuts, peanut meal, peanut butter, peanut oil, peanut proteins, mandelonas	N	N	N
Tree Nuts or Derivatives – e.g. almonds, pecans, walnuts, brazil nuts, hazelnuts, pine nuts, pistachios, macadamia, cashew, almond oil, marzipan	N	N	N
Sesame Seeds or Derivatives – e.g. sesame oil, paste	N	N	N
Milk or Derivatives – e.g. whey, butter, casein, lactose, yogurt powder	N	N	N
Egg or Derivatives – e.g. egg powder, egg protein isolates, yolks	N	N	N
Fish or Derivatives – e.g. fish proteins, oils, extracts	N	N	N
Crustaceans – e.g. shrimp, lobster, crab, crayfish and Shell Fish – e.g. mussels, snails, cockle, scallops, oysters, or their Derivatives e.g. extracts	N	N	N
Soy and Derivatives – e.g. soy protein, soy lecithin, tofu, soy sauce, soy isolates	N	N	N
Wheat, triticale or their derivatives , e.g. spelt, durum, wheat flour, kamut, rye, barley, oats triticale, seasonings, flavour	N	N	N
Gluten and source other than wheat – includes gluten protein or modified gluten protein from wheat, barley, oats, rye, triticale, kamut, spelt, or any part thereof	N	N	N
Sulphites [> 10 ppm] – e.g. sulphur dioxide, sodiummetabisulphite, sodium sulphite, etc.	N	Y	Y
Mustard or Derivatives – e.g. mustard seeds, flour	N	N	N
Lupin and derivatives – includes lupin flour, seeds, flavorings	N	N	N
Celery and derivatives – includes celery root, seeds, seasonings	N	N	N

12. NUTRITIONAL INFORMATION/100 g

Energy	281 kcal
Protein	3,47 g
Total Fat	0,55 g
Ash	2,24 m/m
Sodium	37,56 mg/kg
Potassium	1244,83 mg/kg
Carbohydrate	54,79
Total Sugar	54,79
Total Dietary fiber	21,41 g

13. LEGAL REQUIREMENTS

We guarantee that all of our products conform to both Turkish Food Codex and Eu legislations listed below:

Pesticides: EC 396/2005

Heavy Metals and Mycotoxins: EC 1881/2006

GMO: According to EC 1829/2003 and EC 1830/2003

Food contact material: EU Regulation No: 1935/2004, 2023/2006 and EU Commision Directive 2002/72

Company Authorized Personnel

Customer Authorized