

	<h1>Organic Dried Figs</h1> <h2>Final Product Specification</h2>	Document No	FP.S -29
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1. Product information	
Product Name	Dried Figs
Quality	Size 4
Country of Origin	Turkey
Product Profile	Dried Figs, fruits from Ficus carica domestica L. tree.
Production Method	Fig is a kind of fruit which brown-dark yellow colour and sweet taste. They are the pear-shaped false fruits of the fig tree. They contain large numbers of tiny stone fruits inside them. Naturel figs are dried in the sun, threaded or cords into rings. The glucose which crystallizes out and creates a dull surface with its granules preserves the figs naturally as dried fruit. Processed figs undergo several operations, i.e. immersion in salt water, pressing and then drying again. Pressing into particular shapes (Lerida, pulled, protoben, garland, layer and diced)
Ingredient List	100 % Dried Figs
Allergen & GMO Declaration	The final product does not contain any allergen or GMO product. No allergen is used as an ingredient; neither in the same line nor within the facility, allergen is not allowed. The material conforms to the quality parameters specified herein and shall be produced, packaged and stored in accordance with current good manufacturing practices under sanitary conditions incorporating HACCP & GMP principles.

2.Sensory Characteristics	Properties	Method	Reference Criteria
Color	White to brown	TS 541 (TL.KG-05)	TS 541 / December 2006
Flavour	Typical of its characteristics. 3 % salty	TS 541 (TL.KG-05)	TS 541 / December 2006

3.Physical and Chemical 1000 g Analysis	Properties	Method	Reference Criteria
Moisture	26 % max	TL.KG-05	Yaban Food
Sunscaled	10 % max	TL.KG-05	Yaban Food
Fermented or Moldy	4 % max	TL.KG-05	Yaban Food
Foreign matter	0,5 % max	TL.KG-05	Yaban Food
Excessively dried	10 % max	TL.KG-05	Yaban Food
Torn, split or cracked	10 % max	TL.KG-05	Yaban Food

4. Regulatory / Certification	
PESTICIDE RESIDUES	The product does not contain any pesticide residues at levels greater than any legislative maximum residue levels (PESTICIDES EU-MRLs Regulation (EC) No 396/2005)
MYCOTOXINE	The product comply with EU legislation in respect of mycotoxine (COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs)
CERTIFICATE OF ANALYSIS	A certificate of analysis is to be provided for each delivery including chemical, physical, microbiological results.

PREPARED	APPROVED
Food Safety Team Leader	General Manager

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5. PACKING, MARKING, SHELF LIFE & STORAGE CONDITIONS	
Packing	In 1- 3 - 5-10- 12kg cartons
Marking	All packing material will have lot numbers
Shelf Life & Storage Conditions	24 months. Should be stored in dry and cool place

6. Metal Detection	
<p>Adequate metal detection procedures are in place to provide a product free from metal contamination. Metal detection system provides a sensitivity of 2 mm Ferrous and 2 mm Non-Ferrous and 3,5 mm stainless steel.</p>	

7. Nutrition Facts: (Per 100gr) Based on 2000 calorie diet (Reference USDA National Nutrient Database) (results may differ from one variety to other variety)	
Calories	296 kcal
Total Fat	2,71 g
Saturated fat	0,14 g
Cholesterol	0 mg
Sodium	10 mg
Total Carbohydrate	65,99 g
Dietary Fiber	6,1 g
Protein	1,94 g
Sugar	51,8 g
Riboflavin	850
Calcium	161560 mg
Magnesium	47720 mg

8. LOADING CONDITIONS	
Vehicle Control	Vehicles are inspected with respect to Pest presence, Cleanliness, foreign odor, foreign material presence prior to loading.
Loading style	Can be loaded either palletized or bulk
Vehicle properties	Can be transferred with dry container.

9. CONSUMER GROUP & CONSUMPTION INSTRUCTION	
Consumer Group	Can be consumed by each person above 1 year old.
Place of sale	Foreign trade

10. Intended Use	
<p>Each product should be consumed within a short period of time after opening the package. Can be used as an ingredient in cakes, muesli etc.</p>	

11. Unintended Use	
<p>Since it contains sugar, should be consumed carefully by diabetics.</p>	

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12. Reference Criteria

TS 541 / December 2006

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