



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Figs - Diced
COMMODITY CODE:	08042090
PRODUCT GRADE & SIZE:	RTU & Size: 5 to 10mm upon buyer's request
PACK SIZE:	10kg, 12.5 kg
BRAND NAME:	Orchard Choice
PRODUCT DESCRIPTION:	Turkish dried figs (ex. <i>Ficus carica domestica</i> L.) diced 5 to 10mm upon buyer's request, produced from sound, good quality raw material coated with rice flour to provide a free-flowing product.
COUNTRY OF MANUFACTURE:	Turkey
ISSUE DATE:	(004) 22.08.2024

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Figs	95% Min	Ingredient	Turkey	GMO Free
Rice flour	5% Max	Free flow agent	Turkey	GMO Free
Salt (added during washing only)	Trace	Processing aid	Turkey	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients (Legal name)	Figs, Rice flour
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ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

ALLERGEN TABLE OF OUR SUPPLIER

Component	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS, tree nuts:	No	No	No	
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	

Document Ref: CH-REC 013 PRS	Issue Date: 31.01.2024	Version No: 014	Prepared by: C. HEATHER	Authorised by: H. GUL	Page: 1 of 4
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PRODUCT SPECIFICATION

SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	Yes	Yes	Allergen control procedure in place.
LUPIN seeds or derivatives	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	No	No	No	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	Yes	Yes	Salt (used in trace amounts in washing water as processing aid)
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 <20 ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100 g)	Source of data
Energy kJ	967	McCance and Widdowson CoFID 2021
Energy kcal	227	McCance and Widdowson CoFID 2021
Protein g	3.6	McCance and Widdowson CoFID 2021
Total Fat g	1.6	McCance and Widdowson CoFID 2021

Document Ref: CH-REC 013 PRS	Issue Date: 31.01.2024	Version No: 014	Prepared by: C. HEATHER	Authorised by: H. GUL	Page: 2 of 4
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PRODUCT SPECIFICATION

of which saturated g	N	McCance and Widdowson CoFID 2021
of which mono-unsaturated g	N	McCance and Widdowson CoFID 2021
of which poly-unsaturated g	N	McCance and Widdowson CoFID 2021
Total Carbohydrate g	52.9	McCance and Widdowson CoFID 2021
of which sugars g	52.9	McCance and Widdowson CoFID 2021
of polyols g	0	McCance and Widdowson CoFID 2021
of which starch g	0	McCance and Widdowson CoFID 2021
Salt g	0.16	McCance and Widdowson CoFID 2021
Dietary Fibre g	7.5	McCance and Widdowson CoFID 2021
N: Nutrient is present in significant quantities but there is no reliable information on amount		

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Fig pieces < target size	15% Max.
Fig pieces in target size	80% Min.
Fig pieces > target size	5% Max.
EVM < 2mm (per Kg)	2 pcs Max.
Vegetable matter (per carton)	1 pcs Max.
Mouldy and/or fermented (w/w)	2% Max.
Dead infestation (remains/ pieces) (per 100g)	2 pcs Max.
Stones > 3mm (per 100 kg)	Absent.
Additional Information: Sugar which is a natural part of the fig will sometimes migrate to the surface depending on seasonal and storage temperature changes causing a crystal appearance. This is not mould but a naturally occurring ingredient. Also, to avoid this we recommend cool storage temperatures (<4 °C). Dried fig harvest may vary between early August and middle of September and new crop approximately arrives to UK latest by November	

ORGANOLEPTIC PROPERTIES	
Appearance	Light to dark brown, uniform cubes coated with rice flour
Texture	Soft to firm, free flowing although can be seen as a block upon opening
Flavour & Aroma	Sweet and fruity taste typical of dried figs

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	50,000 cfu/g Max.
Total Mould Count	1,000 cfu/g Max.
Total Yeast Count	1,000 cfu/g Max.
Coliforms	100 cfu/g Max.
<i>E.coli</i>	< 10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	16% - 24%
Aflatoxin B1	6 ppb Max
Aflatoxin Total	10 ppb Max
Ochratoxin A	8 ppb Max.
Water activity	0.50 - 0.70
Additional Chemical Criteria:	

Document Ref: CH-REC 013 PRS	Issue Date: 31.01.2024	Version No: 014	Prepared by: C. HEATHER	Authorised by: H. GUL	Page: 3 of 4
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SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: Minimum 12 months (Under recommended storage conditions)
Shelf life for opened packaging: 1 month (Under recommended storage conditions)
Recommended storage temperature (°C): Cool, dry, ambient temperature (Ideally 4 - 20°C, away from direct sunlight and foreign odours).
Recommended relative humidity range (%): 65% RH Max.

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do 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, (EC) No 2023/2006 & (EU) No 10/2011 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 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC 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 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.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- 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 we 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 our supplier

Version	004 (22.08.2024)		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	James Weaire	Charlotte Heather
Position	Technical Coordinator	Managing Director	Technical Manager
Date	01.08.2024	22.08.2024	06.08.2024

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	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed In Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
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