



SPECIFICATIONS OF CONVENTIONAL DRIED DICED FIGS

Document no	SPE 041
Publishing Date	15/03/2017
Revision No	10
Revision Date	17.10.2024

1. **PRODUCT NAME:** Dried Diced Figs
2. **INGREDIENTS:** Dried figs 97%, rice flour 3%
3. **DEFINITION:** Sun-dried figs are the naturally ripened fruits of *Ficus carica*, carefully dried under the sun to preserve their rich, sweet flavor and chewy texture. Diced dried figs are processed by cutting with rice flour and presented to human consumption.
4. **PHYSICAL AND SENSORY SPECIFICATIONS**

CLASS : 1

CUTTING SIZE : 5x5 mm, 6x6 mm, 8x8 mm, 10x10 mm

APPEARANCE / COLOR : Natural, reasonably even color

TASTE / ODOUR : Characteristic, natural sweet, fruity, no objectionable odors or flavours

DEFECTS	TOLERANCE
Discolored	Max 10 pieces / 1 kg
Living Insects	None
Moldy	Max 5 pieces / 1 kg
Wet Pieces	Max 5 pieces / 10 kg
Natural Foreign Materials	Max 3 pieces / 10 kg
Mineral Stones	Max 1 pieces / 1000 kg
Quantity Tolerance Above / Under Sizes	Max 10% as weight

5. CHEMICAL SPECIFICATIONS

SPECIFICATION	TOLERANCE
Fermentation	None
Moisture	Max 25%
Sulphure	< 10 ppm
Ochratoxin A	< 8 ppb
Aflatoxin	B ₁ ; < 6 ppb Sum of B ₁ , B ₂ , G ₁ and G ₂ ; < 10 ppb

**This product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.*

6. MICROBIOLOGICAL SPECIFICATIONS

CRITERIA	LIMITS
Total Viable Count	Max 10 ⁵ cfu/g
<i>E.coli</i>	Max 10 cfu/g
<i>Salmonella</i>	Negative (in 25 g)
Yeast	Max 10 ⁴ cfu/g
Mold	Max 10 ⁴ cfu/g
Coliforms	Max 10 ² cfu/g

SPECIFICATIONS OF CONVENTIONAL DRIED DICED FIGS	Document no	SPE 041
	Publishing Date	15/03/2017
	Revision No	10
	Revision Date	17.10.2024

<i>Bacillus cereus</i>	Max 10 ² cfu/g
<i>Enterobacteriaceae</i>	Max 10 ² cfu/g

*Parameters are evaluated according to customer demands.

7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Dried diced figs are often consumed plain or mixed with other healthy snacks.

ALTERNATIVE USE: Dried diced figs may be added to bakery goods, to oatmeal and may be used as compote and jam.

SENSITIVE CONSUMER GROUP: It is suitable for all consumers (babies older than 18 months).

8. PACKAGING

Primary Packaging: Food-grade blue polyethylene bags to protect the product from external elements.

Secondary Packaging: Carton boxes, providing an additional layer of protection during transit and storage.

9. SHELF LIFE AND STORAGE CONDITIONS

Dried figs have 13 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C-10°C and dry place. There should be no foreign odor.

10. NUTRITIONAL INFORMATION

TYPICAL VALUES PER 100G	
Energy (kcal)	301,6
Protein (g)	3,5
Carbohydrates (g)	75,6
Of which sugars (g)	48,9
Fiber (g)	10,1
Fat (g)	0,6
Sodium (mg)	0,08
Calcium (Ca) (mg/kg)	1627
Potassium (K) (mg/kg)	7520
Iron (Fe) (mg/kg)	78

**Values may differ according to harvest years.

SPECIFICATIONS OF CONVENTIONAL DRIED DICED FIGS	Document no	SPE 041
	Publishing Date	15/03/2017
	Revision No	10
	Revision Date	17.10.2024

11. ALLERGEN INFORMATION

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy 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	YES	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	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Country of Manufacture	Turkey
------------------------	--------

12. METAL DETECTION

TEST KITS	DETECTION LIMITS
Ferrous	1,5 mm
Non Ferrous	2,0 mm
Stainless Steel	3,0 mm

13. X-RAY DETECTION

TEST KITS	DETECTION LIMITS
Glass Ball	2 mm Ø
Stainless Steel	1,2 mm Ø
Ceramics	2 mm Ø

REVIEW DATE: 17.10.2024

	SPECIFICATIONS OF CONVENTIONAL DRIED DICED FIGS	Document no	SPE 041
		Publishing Date	15/03/2017
		Revision No	10
		Revision Date	17.10.2024

COMPANY APPROVAL	CUSTOMER APPROVAL