

PRODUCTSPECIFICATION FIGTR901 FIGTR902

Specification details

Version number	7
Issue date	21-10-2021
Last update	4-5-2023

General information

Supplier	NutsinBulk				
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie				
Internal codes	S524				
Article number(s)	FIGTR901 FIGTR902				
Product name	Dried Figs				
Product description	Organic				
Size	FIGTR901: Dices 5-8 mm				
	FIGTR902: Dices 8-10 mm				
Country or countries of origin	Turkey				
GN-code (Intrastat)	0804209000				

Certificates

Supplier certification (the current certificates	BRC Agents and Brokers (Control Union)
are available at <u>www.nutland.nl</u>)	Organic certificate (NL-BIO-01 registration number 025491)
	Organic certificate (GB-ORG-02 registration number UKP1352)
Organic	Yes ⊠ No □
Kosher	Yes ⊠ No □
Halal	Yes ⊠ No □
Other:	Yes □ No 🗵

Organoleptic characteristics

Colour	Light brown to brown			
Odor	Typical for the product no off odor			
Taste	Sweet , fruity			
Structure	Firm , not too soft , not too hard			

Shelf life, storage conditions and conditions of use

Shelf life	Min. 12	Min. 12 Months Valid from production date in		
			original packaging	
Recommended storage conditions	Cool and dry. Recommended 15 °C, RH 70 %.			
Conditions of use / intended use	Ready for	human consumption		

Foreign Body Control

<u> </u>	
Foreign material (metal, glass, plastic) must be absent	
Other foreign material	Per 10 kg sample (% or pieces)
Other foreign material	rei 10 kg saiilpie (% 01 pieces)
	EVM: Max. 10
	Stones: Embedded max 1. Free max 1.
	Stems: Max. 6
Applied controls	Sieve, metal detection
Remarks	

Recommended declaration of ingredients

Ingredients: 95% organic figs, 5% organic rice flour.	



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Ingredient information

Ingredient:	Additional information	Country of origin	%
Figs	Organic	Turkey	95
Rice four	Organic	Turkey	5

Packaging

Packaging condition	Normal atmosphere					
Weight	10 kg					
Primary packaging	Packaging Type of material Kind of plastic Weight Color					
	Bag Plastic PE 25 g Blue					
Secundary packaging	Box	Carton	NA	450 g	Brown	

We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1281	kJ
Energy	303	Kcal
Fat	2,8	g
of which saturates	0,1	g
Carbohydrate excl. fiber	62,9	g
of which sugars	56,0	g
Fiber	7,1	g
Protein	3,0	g
Salt (based on Sodium)	0,06	g

Allergen information

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.							
Component	Manufacturer Nuts in Bulk (Applies when bought quantities that need re-p						
	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 itsderivatives	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	NO	NO	
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES	
thereof							
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	

Allergen Claims and remarks



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Physical/Chemical/Microbiological information

Wateractivity value	< 0,8	Moulds (cfu/g)	< 5.000	Salmonella spp.(in 25 g)	Absent
Moisture content (%)	<u><</u> 25	Yeasts (cfu/g)	< 1.000	E. coli (cfu/g)	< 10

The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022] and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.

Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

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Specification approval

	Date
Quality department of NutsinBulk	04-05-2023