

PRODUCTSPECIFICATION
PRNBG970

Specification details

Version number	1
Issue date	20-7-2021
Last update	20-7-2021

General information

Supplier	Nutsinbulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S368
Article number(s)	PRNBG970
Product name	Dried Prunes organic
Product description	Pitted, French (D'Agen), Whole
Size	Ex. 70-80
Country or countries of origin	Bulgaria
GN-code (Intrastat)	08132000

Certificates

Supplier certification	BRC Agents and Brokers (Control Union) Organic certificate (Skal number 025491)
Organic	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Kosher	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Halal	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Other:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Organoleptic characteristics

Colour	Dark purple/blue to black
Odor	Typical
Taste	Typical
Structure	Firm, free flowing

Shelf life, storage conditions and conditions of use

Shelf life	12	Months	Valid from production date
Recommended storage conditions	Cool (recommended <25°C and 65-70% RH)		
Conditions of use / intended use	Ready for human consumption		

Foreign Body Control

Foreign material (metal, glass, plastic) must be absent	<input checked="" type="checkbox"/>
Other foreign material	Stalks and leaves max. 1% by weight. Dirt, foreign organic material max. 2% by weight.
Applied controls	Metal detected, sieved, magnets
Remarks	

Recommended declaration of ingredients

Ingredients: dried prunes organic 100%
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Ingredient information

Ingredient:	Additional information	Country of origin	%
Prunes	Dried, organic	Bulgaria	100

Packaging

Packaging condition	Normal atmosphere				
Weight	11 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Plastic	PE	NA	Blue
Secondary packaging	Box	Carton	NA	NA	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	1200	kJ
Energy	283	kcal
Fat	0,2	g
<i>of which saturates</i>	0,0	g
Carbohydrate excl. fibre	65,1	g
<i>of which sugars</i>	42,0	g
Fibre	6,0	g
Protein	2,2	g
Salt (based on Sodium)	0,18	g

Allergen information

<u>Allergens:</u> 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	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	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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Physical/Chemical/Microbiological information

Wateractivity value	≤ 0,65	Moulds (cfu/g)	≤ 1.000	Salmonella spp.(in 25 g)	absent
Moisture content (%)	≤ 25	Yeasts (cfu/g)	≤ 1.000	E. coli (cfu/g)	< 10
Out of size (%)	≤ 5	Overall maximum allowed for defects (%)	≤ 12	Crystallization of sugar (%)	≤ 3
		End cracks, growth cracks, scars, heat damage, insect injury %	≤ 2	Off-colour (%)	≤ 3
The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) No. 834/2007, Regulation 889/2008 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.	20-7-2021