

PRODUCT INFORMATION

See also www.organic.nl

Product	Diced Prunes 5*7 mm
Code	18052
Country of origin	Turkey
Last update	27-6-2016
Issue Date	27-6-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Prunes, rice flour
Additives	No additives
Process	Dried prunes are washed, re-dried in the dehydration tunnels and selected on the tables prior to dicing. Rice flour is used during dicing as an anti-caking agent for free-flowing. Dicing, calibration sizes done by using circular sieves. Diced prunes pass through the laser and X-ray sorters as magnets before packing. Then packed goods pass through the metal detector.

Sensorial properties	
Smell	Typical, without off-odour
Colour	Black
Taste	Typical, without off-flavour
Appearance	Pieces 5* 7 mm, consistency: free-flowing

Packing			
Net content	10 kg		
Kind of packing	Corrugated boxes with blue polybags		
Packing size (L x W x H)			
Packing/layer	10	Layers/pallet	5

Shelflife	
Storage conditions	Best stored 4-6 °C and dry
Maximum shelflife	12 months after production

Nutritional values (per 100 gram)		(from USDA Nutrient Database)
Energy	1006 kJ 240 kcal	
Protein (g)	2.18	
Fat (g)	0.38	Saturated: 0.09 Mono-unsaturated: - Poly-unsaturated: -
Carbohydrates (g)	63.88	Sugars: 38.13 Poly-saccharides:
Dietary fibre (g)	7.1	
Moisture (g)	Max 23%	
Mineral (mg)	Calcium (Ca): 43 Iron (Fe): 0.93 Potassium(K): 732	Sodium (Na): 2 Phosphor (P): 69 Magnesium (Mg): 41
Vitamins (mg)	Vitamin A: Vitamin B1: Vitamin B2:	Niacin: 1.88 Vitamin B6: Vitamin C: 0.6

Analytical properties	
Pits & pit fragments/ 10 kg	
< 5 mm	6 *
> 5 mm	4
Water activity(%)	Max 0.70
Mouldy(%)	Max 0.1
Stone / 10 kg	Max 1
Worm eggs, filth and cocoon (%)	Max 0.1
Foreign material (e.g.stalks, stems)	Max 0.01%

* note: 10% of the packed material to be controlled, to determine if product is in accordance with specification.

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast (cfu/g)	< 50.000
Moulds (cfu/g)	< 50.000
Coliforms (cfu/g)	< 100
E. Coli (cfu/g)	< 10

Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No