



PRODUCT SPECIFICATION

GENERAL INFORMATION

Issued date:	01-02-2017	Revised date:	00-00-0000	Printed date:	03/12/2018
Completed by	Quality Assurance Manager				

Product name	Figs (ready to eat) – 138205
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Supplier	name	Tovano B.V.
	address	Transportweg 47, 2676 LM, Maasdijk, The Netherlands
	phone no.	+ 31 (0)174 – 528333
	fax no.	+ 31 (0)174 – 528001
	e-mail	info@tovano.nl

Quality system	We are BRC certified.
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PRODUCT CHARACTERISTICS

General

Origin	Turkey
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Product denomination (legal name)	<i>English</i>	Dried Figs
Description of the product	Dried Figs	
Description of the process	Harvest, cleaning, drying, sorting, ready to eat proces, packing.	

List of ingredients in descending order by magnitude of weight. <i>Also include <u>additives</u> and <u>processing aids</u>.</i>	components	% in the recipe	functionality*	country of origin
	1. Figs	99.99	Raw material	Turkey
	2. Potassium sorbate	0.01	Protective	Germany
	3.			
	4.			



PRODUCT SPECIFICATION

Analytical / Organoleptical values

Organoleptic		Method used to determine value
Appearance	Fresh and sound	Organoleptical
Colour	Characteristic uniform brown	Organoleptical
Flavour	Characteristic for figs, no foreign flavour	Organoleptical
Odour	Characteristic for figs, no foreign odour	Organoleptical
Texture	Soft , firm	Organoleptical

Analytical	Target	Minimum	Maximum	Method used to determine value
Moisture			32.0%	
Water activity				
Oil				
mycotoxins: <ul style="list-style-type: none"> • aflatoxin B1 • aflatoxin tot. 			2 ppb	HPLC
			4 ppb	HPLC

Microbiological	Maximum	Value	Method used to determine value
Total plate count	10.000	cfu/g	ISO 4833, 1991
Yeasts and moulds	1000	cfu/g	ISO 7954, 1987
Escherichia coli	Neg.	/10g	ISO 9737, 1985
Salmonella	Neg.	/25g	ISO 6579, 2002

Physical	Target	Minimum	Maximum	Method used to determine value
extraneous matter			0.01%	
impurities / foreign material			0.01%	
Size				
1		35	40	
2		41	45	
3		46	50	
4		51	55	
5		56	60	
6		61	65	

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
	1.5	2.0	2.3	metal detector

Packaging	Carton box with inner PE bag
weight per colli	15 kilo (2 x 7,5 kilo vacuum) /

Physical form (e.g. powder, liquid)	Fruits
shelf life	min. 12 months under below mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%



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GMO & Novell Foods

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:



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HEALTH ISSUES

Nutritional information

Not available

Available

per 100 ml 100 g

energy 1177 kJ
281 kcal

total proteins 3.39 g

- % vegetable source -
- % animal source -

Total of carbohydrates 68.26 g

- sugars 52.4 g
- starch -
- polyols -

content of fibre 2.20 g

total content of fat 0.4 g

- % vegetable -
- % animal -
- saturated fatty acids g
- mono-unsaturated fatty acids g
- poly-unsaturated fatty acids g
- cholesterol mg
- trans-fatty acids mg

Calcium (Ca) 86.05 mg

Iron (Fe) 4.2 mg

Magnesium (Mg) 91.5 mg

Phosphorus (P) 39.96 mg

sodium (Na) 10 mg

potassium (K) -

Zinc (Zn) -

Copper (Cu) -

Manganese (Mn) -

Selenium (Se) -

Ash 2,02 %

Allergen information

Please indicate presence or absence of listed allergens

W: Recipe with

C: Can contain

-: Recipe without

cross contamination

1.1	Wheat	-
1.2	Rye	-
1.3	Barley	-
1.4	Oats	-
1.5	Spelt	-
1.6	Kamut	-
1.7	Gluten	-
2.0	Shellfish	-
3.0	Egg	-
4.0	Fish	-
5.0	Groundnuts	-
6.0	Soya	-
7.0	Milk	-
8.1	Almonds	-
8.2	Hazelnuts	-
8.3	Walnuts	-
8.4	Cashewnuts	-
8.5	Pecans	-
8.6	Brazilnuts	-
8.7	Pistachios	-
8.8	Macadamia nuts	-
8.9	Nuts	-
9.0	Celery	-
10.0	Mustard	-
11.0	Sesame	-
12.0	Sulphur dioxide (E220-E228)	-
13.0	Lupine	-
14.0	Molluscs	-
20.0	Lactose	-
21.0	Cocoa	-
22.0	Glutamate	-
23.0	Chicken meat	-
24.0	Coriander	-
25.0	Corn	-
26.0	Legumes	-
27.0	Beef	-
28.0	Pork	-
29.0	Root	-



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Remarks

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 acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed

No enclosure

Send to:

Company name :

Person :

Department :

Date :

Signed & stamped:

Tovano B.V.	
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