



TECHNICAL SHEET SPECIFICATIONS

General Description	Article	ELLIOT PITTED PRUNES
	Description	Comercial sun-dried, washed, tenderized, Elliot pitted, lasser and hand sorter, run through magnets and metal detection system.
	Origin	Chile, from varieties D´Agen
	Certifications	BRC, Kosher

Sensory Requirements

Appearance	Glossy	Color	Dark purple to black
Odor	Narural aroma, typical of the variety	Taste	Sweet and free from off flavors

Physical - Chemical Properties

Size	Pitted	ELLIOT PITTED PRUNES	Defects	Off Color	Max 10%
	Composition	Moisture		>= 28% <= 33%	
Sorbat acid		700 - 1.000 ppm (*)		End Cracks	
Vegetable oil		>= 0,3% <= 0,5% or whitout oil (*)		Skin or flesh damage	
(*) according to client´s requirements		Fermentation			
Impurities	Pitt or fragments	2,0%		Scars	
				Heat Damage	
				Insect Damage	
				Other Damage	
				Mold	
			Dirt		
			Decay		

Chemical Contaminants

Microbiological Parameters

Aflatoxin total	Max 4 ppb	Molds and Yeast	<500 cfu/g
Aflatoxin B1	Max 2 ppb	Enterobacterias	<1.000 cfu/g
Perticides	As per regulation (EC) No. 396/2005	E. Coli	<10 cfu/g
Heavy Metals	As per regulation	Salmomella	Negative in 50 g

Nutritional Information

Total Calories	240 Kcal	Monounsaturated Fat	0,05 g
Protein	2,2 g	Polyunsaturated Fat	0,06 g
Total Fat	0,2 g	Cholesterol	0 mg
Saturated Fat	0,09 g	Carbohydrate	63,9 g
Trans Fat	0,0 g	Sodium	2 mg

Packing Properties

Net weight per box	10 Kg	Primary Package	Bulk package, polyethylene bags
Shelf life	12 months from manufacturing date	Secondary Package	Corrugated carton box
Storage	This product should be stored at ambient temperature, in a clean, fresh and dry area, away from strong odors and contaminating products.		