



TECHNICAL SHEET SPECIFICATIONS

General Description	Article	PITTED PRUNES
	Description	Commercial sun-dried, washed, tenderized, Ashlock 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	30/40 - 40/50 - 50/60 - 60/70 - 70/80 - 80/90 - 90/100	Defects	Off Color	Max 10%		
	Final count when pitted: 30/40: max 55 - 40/50: max 65 - 50/60: max 75 - 60/70: max 85 70/80: max 100 - 80/90: max 115 - 90/100: max 130			Poor Texture			
Composition	Moisture	>= 28% <= 33%		End Cracks			
	Sorbat acid	700 - 1.000 ppm (*)		Skin or flesh damage			
	Vegetable oil	>= 0,3% <= 0,5% or whitout oil (*)		Fermentation Scars			
	(*) according to client´s requirements			Heat Damage			
Impurities	Pitt or fragments	0,5% u/u to size 30/40 at 70/80		Insect Damage			
		1%u/u to size 80/90 - 90/100		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
Pesticides	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.		