

## **Technical Specification: MC 7206/7237 – PITTED PRUNES D'AGEN –** **5kg / 10kg**

### **General Information**

Code	7206	7237
Description	Pitted prunes d'Agen	
Origin	Argentina	
Shelf Life	12 months	
Calibre	40/50	60/70
Units per carton	5 kg	10 kg
Cartons per pallet	160	72
Cartons per layer	16	-
Layer per pallet	10	-
Net weight	5kg	10kg

### **Organoleptic Parameters**

Appearance	Healthy and uniform in size and colour
Colour	External : Dark brown to black, shiny and slightly wrinkled appearance Internal :Amber with brown highlights
Texture	Clean, mature but consistent
Flavour	Typical of prunes, sweet although slightly acid
Odour	Without foreign odours

## Ingredient List

Ingredients	
Pitted prunes	
Sunflower oil	
E200, E202	Preservatives

## Foreign body control

Metal detection	Fe	4.0 mm
Metal detection	non-Fe	4.5 mm
Metal detection	stainless steel	6.5 mm

## Defect Tolerance

Defects	Out of colour	< 15%
	Poor texture	< 8%
	Scars	< 8%
	Insects damages	< 8%
	Other damages	< 8%
Foreign matter		< 2%
Pitts or pitts fragments		Max. 0.8%

## Microbiology (at production)

Salmonella	Absent in 25g
Listeria monocytogenes	< 100 cfu/g
E. coli	< 1000 cfu/g

## Physical and chemical characteristics

Aflatoxins B1	< 2 ppb
Aflatoxins B1+B2+G1+G2	< 4 ppb
Moisture	Max. 35%

## Nutritional Values

Average NV	Per 100gr
Energy	933 kJ / 221 kcal
Fat	0.7g
Of which saturated	0.1g
Carbohydrates	49g
Of which sugars	35g
Fibre	6.5g
Protein	1.8g
Salt	0.02g

The nutritional values above can vary from the labels.

## Storage Conditions

Keep cool and dry. For storage conditions once opened please see label.

## Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X
Crustaceans and products thereof		X			X
Eggs and products thereof		X			X
Fish and products thereof		X			X
Peanuts and products thereof (inc. oil)		X			X
Soybeans and products thereof (inc. lecithin)		X			X
Milk and products thereof (inc. lactose)		X			X
Nuts and products thereof (incl. oil)					
- Hazelnut		X			X
- Walnut		X			X
- Almond		X			X
- Cashew		X			X
- Pecan nut		X			X
- Brazil nut		X			X
- Pistachio nut		X			X
- Macadamia nut		X			X
Celery and products thereof		X			X
Mustard and products thereof		X			X
Sesame and products thereof (inc. oil)		X			X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO <sub>2</sub>		X			X
Lupine and products thereof		X			X
Molluscs and products thereof		X			X

## Legal Information

**The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:**

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

### GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

### Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

## Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 02/11/2023	Date: 02/11/2023
Version Number	V11.2023